



Barley's Brew: Strawberry Basil Wheat Instructions

RECIPE INCLUDES:

- 1 Can Mr. Beer Bavarian Weissbier Brewing Extract
- 1 Packet Wheat Yeast (found under lid of Brewing Extract)
- 1 Pack Mr. Beer Brewmax Pale DME
- 1 Hop Sack
- 1 Packet No-Rinse Cleanser

YOU PROVIDE:

- 1 lb Fresh Strawberries
- 1 Fresh Basil Plant
- 1 ¼ cup Cane Sugar
- Mason Jar & 1 cup Vodka

ADDITIONAL INFORMATION

O.G. 1.051 (approx.) - F.G. 1.013 (approx.)
Suggested conditioning time is 1 to 3 weeks.
ABV 4.9%
SRM 3
IBU 19

STEP 1: SANITIZING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))

NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.

STEP 2: BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing



alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Remove the yeast packets from under the lid of the can of Brewing Extract, then place the unopened can in hot tap water.
2. Using the sanitized measuring cup, pour 4 cups of water into your clean 3-quart or larger pot. Bring water to a boil, then remove from heat.
3. Open the can of brewing extract and pour the contents, along with the Mr. Beer Brewmax DME and 1/4 cup Cane Sugar into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.
4. Fill keg with cold tap water to the 4-quart mark on the back.
5. Pour the wort into the keg, and then bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously with the spoon or whisk.
6. Sprinkle the supplied yeast into keg, then screw on lid. Do not stir.
7. Put your keg in a location with a consistent temperature between 59° and 75° F ((15-24°C), ideally about 67° F and out of direct sunlight.
8. After you have placed your keg in a cool, dark place, prepare your strawberry and basil mixture. Clean and rinse your strawberries, and then chop them into thirds. Remove the leaves from your basil plant. Rinse and combine with strawberries. Place everything into an already sanitized hop sack.
9. Place your hop sack into a large mason jar. Fill mason jar with 1 cup of vodka. Seal your mason jar tightly and set aside for 1 week.
10. After 1 week of fermentation, gently pour the entire contents of the mason jar, including the vodka, into your fermenter. Ferment with your hop sack in the fermenter for an additional 2 weeks.

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as “high krausen”). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

Step 3: BOTTLING AND CARBONATING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))