Jolly Aaron's Jolly Rancher® Wheat Beer

This was one of Aaron's first food beer creations, and also one of his best! As a base we find a traditional German style hefeweizen with subtle layers of clove and banana set against a balanced and smooth maltiness. Instead of using priming sugar to get our carbonation, we're going to use delicious Jolly Ranchers®. Make sure you pay extra attention to step 11!

Ingredients

<table>
<thead>
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<th>Statistics</th>
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<tbody>
<tr>
<td>3.3 lb. Munton’s Wheat Malt Extract</td>
<td>Original Gravity  1.050</td>
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<tr>
<td>3.3 lb. Briess Bavarian Wheat Malt Extract</td>
<td>Final Gravity  1.013</td>
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<tr>
<td>1 oz. Liberty Hops (Bittering) with 60 minutes left in the boil.</td>
<td>Alcohol Content  4.9%</td>
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Wyeast 3333 German Wheat Yeast

1 Muslin Bag

50 Jolly Ranchers for priming the bottles, and 2 for eating while you bottle

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so the following procedures are abbreviated.

1. Add 1½ gallons of water to your brew kettle and bring to a boil.
2. Remove the pot from the heat and add the can of Munton's Wheat malt extract. Do not add the can of Briess extract syrup at this time. Keep the kettle off the burner and stir until the malt extract is completely dissolved.
3. Put the pot back on the burner and bring it to a boil. Once boiling, place the bittering hops into a muslin bag, add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
4. After 40 minutes of boiling, remove the pot from the heat (you do not have to stop the timer) and add the can of wheat malt extract syrup. Keep the kettle off the heat and stir until the extract is completely dissolved, then bring back to a boil.
5. After 45 minutes, add ½ teaspoon of Irish moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
6. After 60 minutes of boiling, turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bag(s) from the kettle.
7. Pour 2 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
8. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired to determine original gravity. Add the yeast to the wort.
9. As is the case with most wheat beers, expect a vigorous fermentation. This may clog a standard airlock attachment, so it is recommended to sanitize a length of 5/16” hose and feed it into the airlock opening on your fermentor. Drop the other end of this hose into a container of sanitized water. This is known as a blow-off tube.
10. Store the fermenter where the temperature will be a fairly constant 65° – 75°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter for two weeks until active fermentation is done (no signs of active fermentation for the last 2-3 days).
11. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. You are going to add one Jolly Rancher to each bottle. You may want to separate the flavors beforehand so that you will know which bottles have what flavor, but we prefer a “Russian Roulette” bottling regimen. For the sake of sanitation, you’re going to unwrap one end of the Jolly Rancher, and apply pressure to the still twisted end and squeeze it into the bottle. Then fill and cap the bottle as usual. With this method of priming the bottles, it may take an extra week to fully carbonate, but the wait will be worth it!