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GERMAN WHEAT WEIZEN-WEISSBIER

OG: 1.049 **Color:** 6.6 SRM
FG: 1.013 **ABV:** ~5%
IBU: 16.9

Extract	Weight	Percent
Wheat DME	6 lbs	100

Hops	Weight	IBU
Hallertau, 60 min	1 oz	16.9

Yeast

White Labs Hefeweizen WLP300, Wyeast
Weihenstephan Weizen 3068 or Safale WB-06

Additional - Priming Sugar, Bottle Caps, Hop
Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 10A - Weissbier

A traditional wheat-based ale originating in Southern Germany that is a specialty for summer consumption, but generally produced year-round. These are refreshing, fast-maturing beers that are lightly hopped and show a unique banana-and-clove yeast character. These beers often don't age well and are best enjoyed while young and fresh. The version "mit hefe" is served with yeast sediment stirred in; the krystal version is filtered for excellent clarity. Bottles with yeast are traditionally swirled or gently rolled prior to serving. The character of a krystal weizen is generally fruitier and less phenolic than that of the hefe-weizen.

Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly sweet Pils malt character. Hop flavor is very low to none, and hop bitterness is very low to moderately low. A tart, citrusy character from yeast and high carbonation is often present. Well rounded, flavorful palate with a relatively dry finish. No diacetyl or DMS.

Vital Statistics:	OG: 1.044 – 1.052	FG: 1.010 – 1.014
IBUs: 8 – 15	SRM: 2 – 6	ABV: 4.3 – 5.6%

Commercial Examples: Weihenstephaner Hefeweissbier, Schneider Weisse Weizenhell, Paulaner Hefe-Weizen, Hacker-Pschorr Weisse, Plank Bavarian Hefeweizen, Ayinger Bräu Weisse, Ettaler Weissbier Hell, Franziskaner Hefe-Weisse, Andechser Weissbier Hefetrüb, Kapuziner Weissbier, Erdinger Weissbier, Penn Weizen, Barrelhouse Hocking Hills HefeWeizen, Eisenbahn Weizenbier

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
5 lbs. German Pilsen Malt
4 lbs. Red Wheat Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Reduce bittering hops to .75oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
