

# Hefeweizen (German Wheat Beer) Recipe

## Ingredients

- \* 5.5 lbs (2.5 kg) German Wheat Malt (60%)
- \* 3.5 lbs (1.6 kg) German Pilsner Malt (40%)
- \* 1 oz (28g) Hallertauer Mittelfrüh (4% Alpha Acid) - 60 minutes
- \* Weihenstephan Weizen Yeast (Wyeast 3068 or White Labs WLP300)
- \* 1 tsp Irish Moss or 1 Whirlfloc tablet (15 minutes)
- \* 4.5 oz (128g) corn sugar for priming (if bottling)

## Equipment Needed

- \* 8+ gallon brew kettle
- \* Mash tun with good filtration system
- \* Fermentation vessel with plenty of headspace
- \* Temperature control system
- \* Wort chiller
- \* Hydrometer or refractometer

## Mash Steps

- \* Protein rest at 122°F (50°C) for 15-20 minutes
- \* Raise to 145-148°F (63-64°C) for 30 minutes
- \* Raise to 158°F (70°C) for 15-20 minutes
- \* Mash-out at 168°F (76°C) for 10 minutes

## Sparging

- \* Sparge with 170°F (77°C) water slowly
- \* Collect approximately 6.5 gallons of wort
- \* Target pre-boil gravity around 1.044

## Boil

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- \* Boil wort for 60 minutes
- \* Add hops at beginning of boil
- \* Add Irish Moss or Whirlfloc at 15 minutes

## Fermentation

- \* Chill to 62°F (17°C)
- \* Pitch yeast and ferment at 64-66°F (18-19°C)
- \* Use a blow-off tube due to vigorous fermentation
- \* Allow 7-10 days for primary fermentation
- \* Do not transfer to secondary

## Packaging

- \* Bottle or keg at FG 1.010-1.014
- \* Prime with 4.5 oz corn sugar for 3.0-3.5 volumes of CO<sub>2</sub>
- \* Do not filter - haze and yeast are part of the style
- \* Condition bottles at room temp for 2 weeks