



Hefeweizen

Hefeweizen - 4.9%

Grain Bill:

2.25kg Weyermann Wheat Ale
2.25kg Joe White Pilsner

Hop Schedule:

30g Tettnanger for
45 minutes boil
20g Tettnanger for
15 minutes boil

Yeast:

1x 11.5g WB-06 Pitched @ 18°C

Suggested Additions for 10 minutes boil

5g Yeast Nutrient

Expected Gravity Readings:

Est. OG: 1.043
Est. FG: 1.006
Est. ABV: 4.9%

Please Note:

This is a traditional German-style beer that features 50% wheat malt.

Although it is a relatively small grain bill, you may experience a slow or stick sparge. Cleaned rice hulls are a good addition to assist with removing this risk.

BREW DAY NOTES

Date:

Litres in Fermenter:

Original Gravity:

Yeast Pitch Temp:

Fermentation Temp:

Days in Fermenter:

Final Gravity:

ABV Calculator

$$ABV = (OG - FG) * 131.25$$

$$ABV = (\text{_____} - \text{_____}) * 131.25 = \text{_____}$$

Instructions:

Please note: *these instructions are based on a BIAB or an All-In-One System using a batch sparge.*

- Pre-heat your **15.5 Lts** of mash water to **70°C** (to account for a drop in temp)
- Add your milled grains to the water to create a mash. You need to mash for **60 minutes @ 66°C**
- After 60 minutes, raise the temp. to **75°C for 10 minutes**, during this time you should have your **15 Lts** of sparge water warmed up to **75°C**.
- Remove the grain from the wort and sparge it with the pre-warmed water and then drain it.
- Once the water is completely drained, remove the grain bag or bucket.
- Raise the wort to a **boil** and then follow the suggested hop schedule.
- Once the boil is complete, cool the wort down and safely transfer to a sanitised fermenter.
- **Once at 18°C**, aerate the wort and then pitch the sanitised yeast packet. You can raise the temp to **20-21°C** once the yeast is pitched.
- Wait two weeks for the fermentation and settling to be finished. The final ABV should be **1.006**, which will make a **4.9% ABV** beer.
- Bottle or keg as you normally do, wait for the conditioning to finish and then it's onto the most important step.
Enjoying it.