



Farfignuggan Dunkelweizen (All Grain)

Almost as much fun to say as it is to drink, the name "Farfignuggan" comes from the German farfig, "to love beer," and nuggan, "out of your noggin," and roughly translates, "out of your mind with love for beer." And with this thought in mind, one sip of this traditional copper-colored dark German wheat beer (dunkel-weizen) will transport you to the sunshine of a Bavarian biergarten, where you'll be chomping pretzels, clanking weizen glasses, and reveling in this creamy, wheaty classic, with its fragrant abundance of clove, bananas and bread crust, which initiates the taste buds to the soft, rich wheat flavors accented with bubbly and fruity spiciness. Historically, dunkelweizens were consumed for their health-giving attributes, but today, we drink them for our deep-rooted love for beer! Prost!

Just the Facts, Ma'am:

BJCP Style: 15B. Dunkelweizen
Original Specific Gravity: 1.051 - 1.055
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.4%
Color: 18 SRM (Cloudy copper in the brilliant Bavarian sunshine!)
International Bittering Units: 15
Time to Awesome Drinkability: 6 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

4.8 lb Light Wheat Malt
3.3 lbs Pilsner Malt
10 oz Caramel Wheat Malt
3 oz Chocolate Wheat Malt
2 oz De-husked Carafo I Malt
5 oz Biscuit Malt

Hops & Hop Addition Schedule:

1 oz Hallertaur Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 3068 Weihanstephan Weizen Yeast or
Wyeast 3056 Bavarian Wheat Blend Yeast

Or

Dry Yeast: Mangrove Jack M20 Bavarian Yeast or
Safbrew WB-06 Ale Yeast

Brewing Supplies & Flavors:

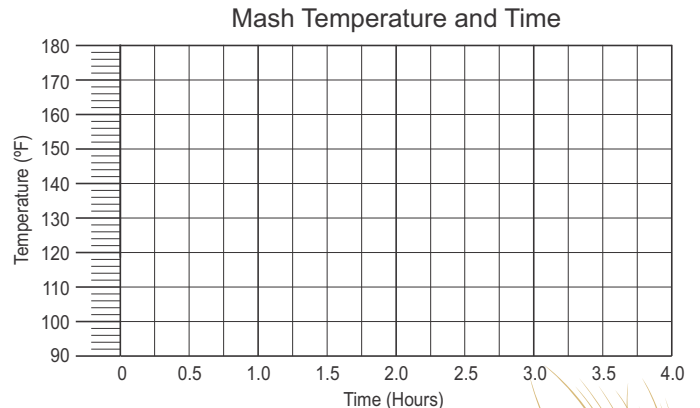
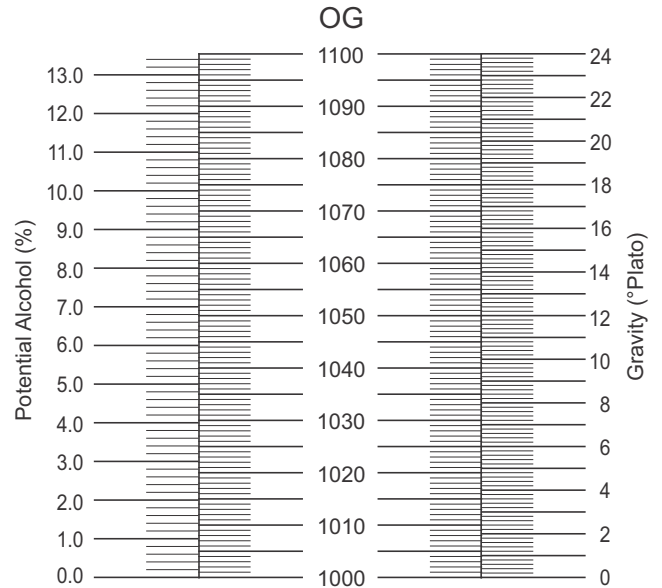
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



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