



Spritz & Bite Hefeweizen (All Grain)

Your nose aches in anticipation as this bubbly brew cascades to the bottom of your glass, rising in a mesmerizing turbulence and drawing up that hallucinating golden haze from where the foamy head billows above your glass like a cumulus cloud. And suddenly, there it is - that exceptional expression of clove and bananas that tickles your senses and invites your tongue to the celebration, where the creamy effervescence unfolds the flavors of citrus and bready wheat onto your pallet, and your eyes roll up in exhilaration as this classic Bavarian-style hefeweizen urges another sip. Prost!

Just the Facts, Ma'am:

BJCP Style: 15A. Weizen/Weissbier
Original Specific Gravity: 1.052 - 1.056
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: 5.5%
Color: 4 SRM (Golden and hazy, like Cloud 9!)
International Bittering Units: 11
Time to Awesome Drinkability: 5 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:

5.8 lbs Light Wheat Malt
3.5 lbs Pilsner Malt

Hops & Hop Addition Schedule:

3/4 oz Hallertau Hops (Bittering, 60 Minutes)
1/4 oz Hallertau Hops (Flavor & Aroma, 5 Minutes)

Yeast:

Liquid Yeast: Wyeast 3068 Weihenstephan Yeast
Or
Dry Yeast: Mangrove Jack M20 Bavarian Yeast or
Saflbrew WB-06 Ale Yeast

Brewing Supplies & Flavors:

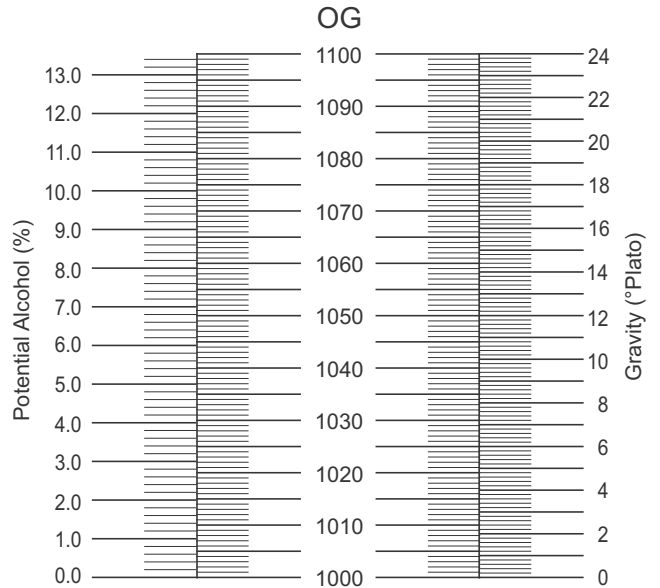
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

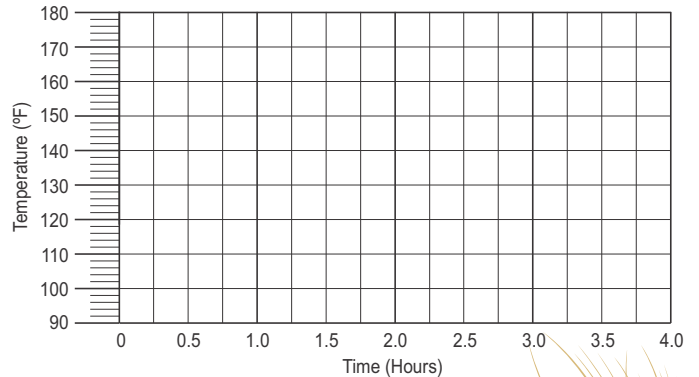
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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



Mash Temperature and Time



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