

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!

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
 Safbrew WB-06 Ale Yeast

Brewing Supplies & Flavors:

1/2 lb Rice Hulls
 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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

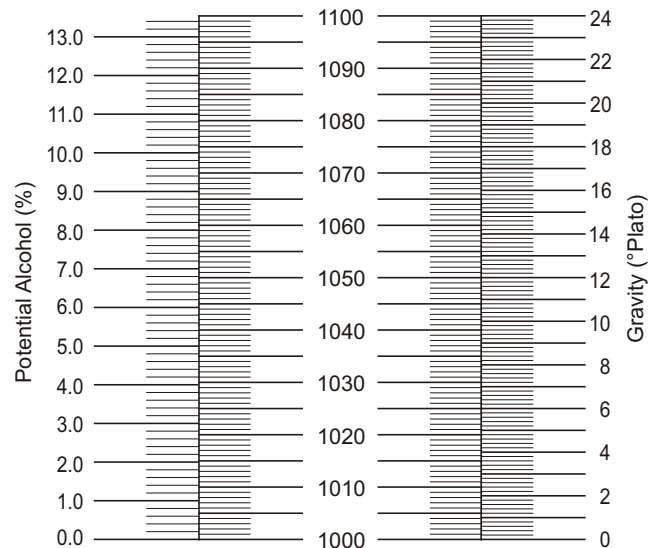
Mash Schedule:

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

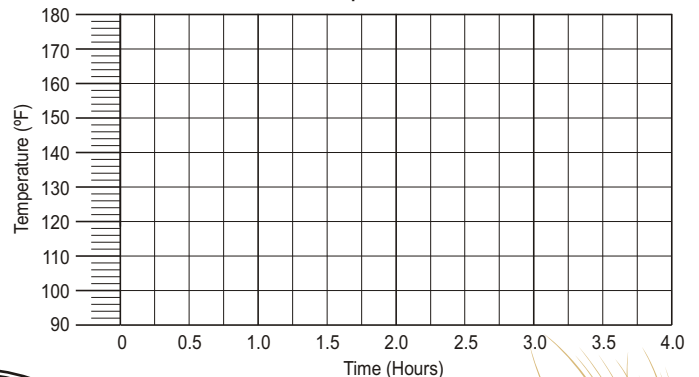
Brew Statistics:

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

OG



Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!

