



## German Hefeweizen

\$20.00 All-Grain for Advanced Brewers \$20.00

### Ingredients:

- 5 lbs White Wheat Malt
- 3 lbs German Pilsner Malt
- 1 lb Bonlander Munich Malt
- .5 lbs Caramel/Crystal 40

### Hops:

- .5 oz Czech Saaz Whole Leaf at 60 minutes
- Add Irish Moss or Whirlfloc (Not Included) at 15 minutes left in boil
- .5 oz Czech Saaz Whole Leaf at 10 minutes

### Yeast Suggestion: Ale

- WLP380 Hefewiezen IV (Not Included)
- Wyeast 3068 Weistephan (Not Included)
- Wyeast 3056 Bavarian Weizen (Not Included)

### Style- 10A – German Wheat

A classic German Weizen, complete with spicy, clove and banana phenols, traditional German hops, and a creamy white head. This is a refreshing beer that goes well with summer fun.

Estimated ABV – 5.5%

Estimated OG – 1.052

Estimated FG – 1.011

Directions: Add 3.25 gallons of water to your mash tun and heat to a strike temperature sufficient to mash at 150 F. Add grain and mash for 60 minutes. Sparge with 5 gallons, or enough water to end your 60 minute boil with 5.5 gallons going into your fermentor. Cool to fermentation temp and transfer into your fermentor. Ferment for 14 days, then package in bottles with 4 oz dextrose per 5 gallons, or keg. This beer will be ready immediately, so enjoy it fresh!force carbonate and enjoy!