

BAVARIAN HEFEWEIZEN (All Grain)

Official NORTHERN BREWER Instructional Document

One of the signature brews of Bavaria, Hefeweizen is a medium-bodied, effervescent ale practically exploding with yeast and wheat malt character – kind of like a liquid multigrain bread. Our kit is 100% traditional – cloudy, malty, and spicy, with a smooth mouthfeel and dense, whipped-cream head. Serve in a tall glass “mit hefe” – swirl the bottle to make sure you get all the yeast!

O.G: 1.049 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 5.5 lbs. Weyermann Pale Wheat malt
- 4 lbs German Pilsner malt

BOIL ADDITIONS & TIMES

- 1 oz German Tettnang (60 min)

YEAST

- **DRY YEAST (DEFAULT):**
Fermentis Safbrew WB-06
Optimum temperature: 59-75°F.
- **LIQUID YEAST OPTION:**
Wyeast 3068 Weihenstephan Wheat.
Optimum temperature: 64-75° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz German Tettnang (60 min)

YEAST

DRY YEAST (DEFAULT):
Fermentis Safbrew WB-06
Optimum temperature: 59–75°F.

LIQUID YEAST OPTION:
Wyeast 3068 Weihenstephan Wheat.
Optimum temperature: 64–75° F.