

DUNKELWEIZEN (All Grain)

Official NORTHERN BREWER Instructional Document

Its name means “dark wheat,” and that’s just what it is. An amber-colored version of a German hefeweizen, Dunkelweizen has the same spicy yeast and creamy wheat character of its pale counterpart, but with as much rich maltiness as a dark Bavarian lager. This kit produces an ale with a hazy mahogany color, medium-full body, and spicy, bready aromas and flavors.

O.G: 1.053 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 5 lbs. Weyermann Dark Wheat malt
- 3.5 lbs. German Pilsner malt
- 1 lbs. German Dark Munich malt
- 0.5 lbs. Weyermann Caramunich II
- 0.25 lbs. Briess Caramel 120

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