

HANK'S HEFEWEIZEN

This recipe has been in our stable for nearly 20 years, and has proven to be one of our most popular wheat beer recipes. Originally created by a homebrewer named Hank, this delicious German style ale utilizes the famous Weihenstephan wheat yeast strain to produce the time-honored flavor profile of spicy clove phenolics and distinctive banana ester profile. Paired with American malts and hops, this recipe brings this Bavarian classic over the pond to spread the joy of hefeweizen for all to enjoy.

O.G: 1.052 | **BREW TIME 6 WEEKS:** 2 WEEKS PRIMARY | 2 WEEKS SECONDARY | 2 WEEKS BOTTLE CONDITIONING



KIT INVENTORY

SPECIALTY STEEPING GRAIN

Fieldstone Grain Blend:

- 0.5 lbs Briess Carapils

MALT EXTRACTS

- 6 lbs Wheat Malt Syrup
- 1 lb Golden Light DME

PREMIUM HOPS

- 1 oz US Tettnang (60 min)

YEAST

Dry Yeast:

- Fermentis Safbrew WB-06. Optimum Temp: 59°- 75°F

Liquid Yeast Options:

- Imperial Yeast G01 Stefon. Optimum temp: 63° - 73°F
- Omega Yeast OYL - 021 Hefeweizen Ale I. Optimum temp: 64° - 75°F
- Wyeast 3068 Weihenstephan Weizen. Optimum temp: 64° - 75°F

UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- Refrigerate the yeast
- Contact us immediately if you have any questions or concerns!

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip transferring to a carboy and leave the beer in the primary fermenter. See step 17
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

A FEW HOURS BEFORE BREW DAY

Remove the liquid yeast packages from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature. If you are using Wyeast, smack the packs as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement. If you are using dry yeast, no action is needed.

ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Pour crushed grain into the supplied mesh bag, and tie the open end in a knot. Steep for 30 minutes at 150° - 160°F. Remove bag, drain and discard.
3. Bring to a boil, remove the kettle from the burner and stir in the 6 lbs Wheat Malt Syrup and 1 lb Golden Light DME.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 60 minutes.
 - Add 1 oz US Tettnang at the beginning of the boil.
5. Cool the wort. When the 60 minute boil is finished, cool the wort to approximately 70°F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast pack.

