



BAVARIAN WEISSE

Style: Weizen – Similar to Schneider Weisse

Burnished gold and cloudy it has a thick, rich head. Malty aroma and lively carbonation give this a complex yeast flavor.

Batch Size: 5 Gal
OG: 1.053-1.054
FG: 1.011-1.012
IBU: 13
SRM: 8
ABV: 5.4%

Recipe CK00002

GRAINS

6 oz. Munich Malt
3 oz. Caramel 90L
2 oz. Acidulated Malt

EXTRACTS/ADJUNCTS

7.5 lb. Wheat LME

HOPS/SPICES

1 oz. Tettnang (60 min.)

YEAST: 1st choice –WLP300 Hefeweizen Ale Yeast

2nd choice – WLP380 Hefeweizen IV Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.