

# Hefeweizen

O.G. = 1.054 F.G. = 1.012-1.014 A.B.V. = 5.4%

This is the perfect base for most styles of wheat ales. The dry malt will produce a lighter color, and is a 60%/40% blend of wheat to barley. The added honey malt grains (this helps give a bit more body with subtle hint of honey in both aroma and flavor) are more often seen in American styles, but it's the yeast that really create the final style and flavor. See yeast descriptions to choose the style of hefeweizen.

Extracts:	6 lbs.	Wheat - Dry malt extract	Hops:	1 oz.	Spalt (bittering)
Grains:	½ lbs.	Honey Malt		½ oz.	Hersbrucker (aroma)
This kit also includes a disposable grain bag, a whirlfloc (irish moss) tablet, priming sugar, and the yeast options listed below.					

**Munich Yeast (dry):** Munich German Wheat Beer yeast originated in Bavaria and is used by a number of commercial breweries to produce German-style wheat beers. The propagation and drying processes have been specifically designed to deliver high quality beer yeast that can be used simply and reliably to help produce wheat beers of the finest quality. This strain produces a classic German-style wheat beer, with moderately high, spicy, phenolic overtones reminiscent of cloves.

**Recommended fermentation temperature range for Munich is 64°-68°F.**

**WLP320 American Hefeweizen Ale Yeast (liquid):** This yeast is used to produce the Oregon style American Hefeweizen. Unlike WLP300, this yeast produces a very slight amount of the banana and clove notes. It produces some sulfur, but is otherwise a clean fermenting yeast, which does not flocculate well, producing a cloudy beer.

**Attenuation: 70-75% Flocculation: Low Optimum Fermentation Temp.: 65-69°F Alc. tolerance: Medium**

**WLP380 Hefeweizen IV Ale Yeast (liquid):** Large clove and phenolic aroma and flavor, with minimal banana. Refreshing citrus and apricot notes. Crisp, drinkable hefeweizen. Less flocculent than WLP300, and sulfur production is higher.

**Attenuation: 73-80% Flocculation: Low Optimum Fermentation Temp.: 66-70°F Alc. tolerance: Medium**

## Step by Step

1. Remove all ingredients from fridge or other storage. Fill your kettle with 2.5 gal of cold water and add heat.
2. Be sure your grains are cracked and place them in the provided bag. Suspend the grain in the water without letting it touch the bottom of the kettle. Allow to steep as your water heats, at no higher than 165°F.
3. Once your kettle reaches 165°F, remove your grains and bring the solution to a boil.
4. Once boiling, remove from heat and add the dry extract, while stirring well.
5. Once the extract has dissolved, return to heat again and bring the solution (the “wort”) to an aggressive boil while being careful not to boil over (it will foam due to the “hot break”.)
6. Once the hot break has settled and you have a steady boil, add your first “bittering” addition of hops. You will boil these hops for 60 minutes total.
7. After 45 minutes, add your whirlfloc (irish moss) tablet into the boil and boil for an additional 15 minutes.
8. At the end of your 60 minute boil, add your “aroma” hops and remove from heat.
9. Cool the wort as quickly as possible to 70-80°F. An ice bath works well if you don't have an immersion chiller.
10. Transfer the cooled wort to the carboy using a siphon or funnel and top off with cold water to 5 gallons.
11. Pitch the yeast into the carboy, secure with an airlock and allow to sit in a cool, dark place.
12. Once activity begins, the temperature should be held at around 65°F. Primary fermentation can last 2-3 weeks or longer. Do not bottle or transfer to secondary (optional) until final gravity is reached.
13. After you have reached your target final gravity, begin bottling:
  - a. Boil ½ cup of water and dissolve the priming sugar.
  - b. Carefully “rack” (siphon, to minimize splashing) the beer into the bottling bucket and mix in the sugar.
  - c. Bottle the beer, cap and allow to sit in a dark place at a moderate temperature. Try a bottle in 2-3 weeks to see how they are progressing. It may take 6 weeks or more before your beer reaches peak flavor.)