RECIPE	Partial Mash
STYLE	Ale
OG	1.046
FG	1.012
ABV	4.6%
IBU	15
COLOR (SRM)	6

MEDIUM
FOR INTERMEDIATE BREWERS

BETTER BREWING HEFEWEIZEN

German Weissbier

(or wheat beer) has a cloudy appearance and a classic banana and clover flavor. The wheat adds a nice full body and mouthfeel, while the fruity yeast flavors make the beer refreshing.

BRIESS MALT & INGREDIENTS Co.

BETTER BREWING homebrew ingredients

HEFEWEIZEN

Ingredients

QUANTITY	INGREDIENTS	NOTES
MALT		
2 LBS	Briess CBW® Bavarian Wheat Dry Malt Extract (DME)	60 minutes, full boil
1 LB	Briess CBW® Bavarian Wheat Dry Malt Extract (DME)	0 minutes, flame out
1 LB	Briess CBW® Pilsen Light Dry Malt Extract (DME)	0 minutes, flame out
GRAINS		
1 LB	Briess Pilsen Malt	
2 LBS	Briess White Wheat Malt	
HOPS		
1 OZ	Hallertau Tradition	30 minutes, full boil
YEAST		
1 PACK	Fermentis Safale WB-06	68–72°F, 14 days
SUGAR		
5 OZ	Priming Sugar	Bottling day
STEEPING BAG		
1 BAG	Included for grains	

Required to Brew this Recipe

6.5 gallon pail with lid **OR** carboy and stopper with airlock

3.5 gallon (14 quart) boil kettle

8 quart kettle **OR** cooler

Siphon, tubing and bottling wand

Two cases of 12 oz. beer bottles **OR** a 5 gallon keg

Capper and bottle caps

CO2 tank, regulator, and serving tap, if kegging

Floating or clip-on kettle thermometer

Also helpful:
Mesh Strainer, hydrometer, bottling bucket, wort chiller, sanitizer

Brewing Procedures

DAY 1: BREW DAY (3 hours)

1. Fill your boil kettle with 1 gallon of water. Heat water to 164°F.
2. Pour the milled (crushed) grain into supplied steeping bag and tie the open end shut.
3. **a.** If using two kettles, steep for 60 minutes in 1 gallon of water in boil kettle. Try to hold the temperature between 150°F –155°F.

   b. If using a boil kettle and a cooler, add the 164°F water to your cooler and add your grains, making sure they are completely submerged. Close the lid, and let mash for 60 minutes. You will want to make sure the mash is between 150°F and 155°F.
4. In your kettle, heat an additional 1 gallon of water to 170°F.
5. After 60 minutes, let grains drain, suspend grains above boil kettle using strainer, or carefully by hand.
6. **a.** Rinse grains with 170°F water by gently pouring over or through bag.

   b. If you used a cooler, be sure to add all wort in cooler to boil kettle.
7. Remove grains from bag, and clean bag for future reuse. You may choose to use it for your hops while boiling (just be careful it doesn't burn on the bottom!)
8. Add an additional gallon of water to your boil kettle, you should have between 2.5–3 gallons.
9. Add 2lbs Briess CBW® Bavarian Wheat DME. Stir until dissolved.
10. Bring your wort (unfermented beer) to a boil.
11. Stir in 1oz Hallertau Tradition hops and boil for 30 minutes. Watch for boil overs. Remove from heat if foam grows to edge of kettle, and stir until foam is mostly gone. Put back on heat and continue boiling.
12. After 30 minutes turn off heat. Prep an ice bath in your sink (ice and cold water,) or have your wort chiller ready.
13. Stir in 1lb Briess CBW® Pilsen Light DME, and 1lb Briess CBW® Bavarian Wheat DME and until dissolved.
14. Cool the wort. Try to do this as quickly as possible.
15. Once your wort has reached 110°F, transfer wort using a siphon, or by simply dumping in to a sanitized pail or funnel and carboy. You can leave any hop and protein sludge at the bottom of your kettle behind. Be sure to sanitize your lid or stopper, and airlock.

HEFEWEIZEN

16. Top off carboy or bucket to 5 gallons with cool to cold water.

17. If you have a thermometer, you can check the temperature of your wort. If the temperature is below 80°F, pitch (cut open and sprinkle on top) the pack of yeast. If not, wait until your wort is below 80°F. You may also check your original gravity with a hydrometer at this time.

18. Close fermentor (pail or carboy) so that it is air tight, and place in a temperature moderated area, between 68°F–72°F. It's best to keep it out of the sun, somewhere dark where it won't be disturbed, and where the temperature won't fluctuate much.

Minus some clean-up, your brew day is done!

DAY 14: BOTTLE OR KEG (2–3 hours)

19. Prior to bottling, be sure fermentation has completely stopped. Watch your air lock for 2–3 minutes. If it bubbles, leave an additional 1–2 days. You may check to see if your final gravity (FG) is the same as is listed on these instructions as well.

Optional: if you have a secondary fermentor (second pail, bottling bucket, or carboy,) you may transfer your beer from the primary fermentor it is currently in to a secondary fermentor for 7–14 days. This may help the beer to finish fermenting. This fermentor should be kept air tight in the same temperature moderated area.

20. Sanitize your siphoning equipment and bottling wand, if you are bottling. Clean and sanitize bottles or keg as well.

21. If bottling, in a small pot or pan, mix your 5oz priming sugar in to 2 cups of water. Turn heat on high, and stir sugar in until completely dissolved. If using a new bottling bucket, pour in to bottom. If using current fermentor, pour directly in to beer and stir gently.

22. If using a bottling bucket, siphon beer over to the bottling bucket. If not, be sure to leave the trub (yeast, hops, protein) on bottom by keeping siphon tip 1 inch from bottom.

23. Fill to top with bottling wand, removing wand leaves correct headroom. Cap bottles as you fill. Store beers at fermentation temperature 2–3 weeks.

24. Check bottle carbonation by chilling and enjoy a bottle. If satisfactory, cool all beers down and enjoy.

25. If kegging, siphon beer to keg, close the keg, and pressurize to desired volume. We recommend 2.8 volumes. Serve and enjoy. Cheers!