

Weizen Bier



A typical fruity pale Bavarian Hefeweizen beer. This highly carbonated beer turns out distinctive clover and banana flavours and a thick creamy foam head.

Ingredients


Malt

Pale Wheat Malt	60%
Pilsner Malt	27%
Carahell® or equivalent	10%
Acidulated Malt	5%

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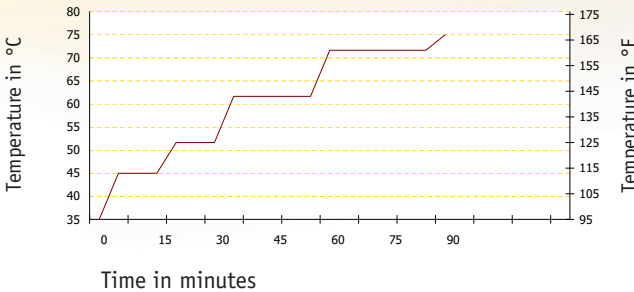
Hops

Tettnang, Herbrucker, Saaz (2 to 5 alpha acid)		
Yeast(s)	g/hl	Oz/gal
Safbrew WB-06	70	0.093



% alcohol
4.8 – 5.5
Original gravity
1.050-1.055
Bitter Units
low
Colour
pale to white

Mashing Temperature 100 minutes infusion



- Step 1.** Mash in 35°C (95°F) and raise mash at 45°C (113°F) rest for 10 minutes
- Step 2.** Raise mash temperature to 52°C (125.6°F) rest for 10 minutes
- Step 3.** Raise mash temperature to 62°C (143.6°F) rest mash for 30 minutes
- Step 4.** Part mash temperature to 72°C (161°F) rest mash for 30 minutes
- Step 5.** Raise mash at 78°C (172.4°C) for mash out

Boiling of the Wort 8 to 10% reduction

Boiling should be done at 100°C /212°F.

Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.

Fermentation temperature

Ideally start at 20°C /53.6°F.

Lagering

For one week at approximately 20°C (68°F)

