

# Hefeweizen

A very popular German Wheat beer that owes its flavor character not from hops or specialty malts, but from a marriage of wheat and yeast. Hefe (German for yeast) weizen (wheat) is medium body, cloudy, slightly tart, with a banana and clove flavor from the Wiehenstephan yeast. For those who like a milder flavor, changing the yeast to the Bavarian Wheat style, you get a mellower almost vanilla taste.

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7 lbs Wheat Malt Extract  
1/2 lb Crystal 20 L Malt  
1/2 lb Wheat Malt  
1 1/2 oz Hallertauer 8 HBUs(Boiling)

Wyeast Wiehenstephan or Bavarian Wheat

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 oz Hallertauer)
- Continue to boil for 60 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

5 lbs 2 Row Malt  
5 lbs Wheat Malt  
1/2 lb Crystal 20L

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.