

Weizen

Description: Classic style, the beer is normally served cloudy and is packed with fruity flavours from the yeast.

Original Gravity	1044 or 11.0 Brix
Alcohol by Volume	4.6%
Colour	5 EBC or 2.3 ASBC
Bitterness	15 EBU

Malts:

Pilsner Malt	50%
Wheat Malt	50%

Mashing:

Mash-in at 45C and hold for	20 minutes
Raise to 52C and hold for	20 minutes
Raise to 63C and hold for	20 minutes
Raise to 68C and hold for	20 minutes
Sparge or lauter at 75C	

Hops and Boiling:

All bitterness is derived from the main hop added at the start of boil – hops to use Saaz or Hallertau or a mixture of both

Total boil time 90 minutes

Fermentation and Maturation:

Cool the wort to 20C and pitch with a suitable Weizen yeast Wyeast 3056 or 3068. Fermentation should be approximately 3 to 5 days, with a maximum fermentation temperature of 21C. When the gravity reaches 1010 or 2.5 Brix cool the beer. Allow the beer to mature for at least 7 days at 0 to 2C.