

123 Hefeweizen

Weizen/Weissbier

Type: Partial Mash
Batch Size: 6.00 gal
Boil Size: 4.25 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes: Nice balanced Hefe

Date: 7/25/2010
Brewer: James (merddyn)
Asst Brewer: Andrea
Equipment: Brew Pot (5 Gallon)
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
7.00 lb	Wheat Liquid Extract [Boil for 10 min]	Extract	70.00 %
2.00 lb	Wheat Malt, Bel (2.0 SRM)	Grain	20.00 %
1.00 lb	Wheat, Flaked (1.6 SRM)	Grain	10.00 %
1.00 oz	Crystal [4.80 %] (60 min)	Hops	9.6 IBU
1.00 oz	Crystal [4.80 %] (15 min) (Aroma Hop-Steep)	Hops	-
5.00 gal	Ozarka	Water	
1 Pkgs	German Ale (Wyeast Labs #1007)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.056 SG **Measured Original Gravity:** 1.060 SG
Est Final Gravity: 1.013 SG **Measured Final Gravity:** 1.005 SG
Estimated Alcohol by Vol: 5.51 % **Actual Alcohol by Vol:** 7.18 %
Bitterness: 15.2 IBU **Calories:** 263 cal/pint
Est Color: 7.4 SRM **Color:**
 Color

Mash Profile

Mash Name: Single Infusion, Full Body **Total Grain Weight:** 3.00 lb
Sparge Water: 3.55 gal **Grain Temperature:** 72.0 F
Sparge Temperature: 168.0 F **TunTemperature:** 72.0 F
Adjust Temp for Equipment: FALSE **Mash PH:** 5.4 PH

Single Infusion, Full Body

Step Time	Name	Description	Step Temp
45 min	Mash In	Add 0.94 gal of water at 170.5 F	158.0 F
10 min	Mash Out	Add 0.38 gal of water at 196.6 F	168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4

Pressure/Weight: 4.5 oz **Carbonation Used:** -

Keg/Bottling Temperature: 60.0
F **Age for:** 28.0 days

Storage Temperature: 70.0 F

Notes

Recipe by merddyn (James) from www.simplehomebrewing.com. subbed Wyeast 1007 German Ale for less fruity flavors and Crystal Hops instead of Hallertau. Vigerous fermentation foamed through 1 fermentation Lock (barrel). If i do this recipe again I'll use Hallertau hops instead.

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