

Briess Bavarian Hefeweizen

Weizen/Weissbier

Type: Partial Mash
Batch Size: 6.00 gal
Boil Size: 4.25 gal
Boil Time: 30 min
Taste Rating(out of 50): 35.0
Date: 7/30/2010
Brewer: James (merddyn)
Asst Brewer:
Equipment: Brew Pot (5 Gallon)
Brewhouse Efficiency: 75.00

Taste Notes: Good beer, but this taught me I'm not a fan of Crystal Hops. My friends loved it though so I decided to keep the recipe in case they ever asked me for it.

Ingredients

Amount	Item	Type	% or IBU
3.30 lb	Wheat Liquid Extract (briess bavarian) [Boil for 10 min]	Extract	45.21 %
3.00 lb	Wheat Malt, Ger (2.0 SRM)	Grain	41.10 %
1.00 lb	Wheat, Flaked (1.6 SRM)	Grain	13.70 %
1.00 oz	Crystal [4.80 %] (30 min)	Hops	10.2 IBU
1.00 oz	Crystal [4.80 %] (10 min) (Aroma Hop-Steep)	Hops	-
1 Pkgs	German Ale (Wyeast Labs #1007)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.039 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 3.81 %
Bitterness: 12.1 IBU
Est Color: 4.9 SRM
Measured Original Gravity: 1.010 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 0.65 %
Calories: 43 cal/pint
Color:
 Color

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 3.23 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Total Grain Weight: 4.00 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Full Body

Step Time	Name	Description	Step Temp
45 min	Mash In	Add 1.25 gal of water at 170.5 F	158.0 F

10 min Mash Out Add 0.50 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.

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