

Merddyn's Super Simple Briess Bavarian Hefeweizen

Weizen/Weissbier

Type: Extract

Date: 7/30/2010

Batch Size: 6.00 gal

Brewer: James (merddyn)

Boil Size: 4.25 gal

Asst Brewer:

Boil Time: 10 min

Equipment: Brew Pot (5 Gallon)

Taste Rating(out of 50): 45.0

Brewhouse Efficiency: -

Taste Notes: Outstanding Light Hefe. Smooth and crisp. good finish. Well carbonated. Apricot aroma. Low banana and clove flavor, plenty of maltyness. Excellent base for fruit hefe.

Ingredients

Amount	Item	Type	% or IBU
6.60 lb	Wheat Liquid Extract (briess bavarian) [Boil for 10 min]	Extract	100.00 %
1.00 oz	Hallertauer [4.80 %] (Dry Hop 30 days)	Hops	-
2.00 tsp	Yeast Nutrient (Primary 3.0 days)	Misc	
5.00 gal	Ozarka	Water	
1 Pkgs	Nottingham (Danstar #-)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.039 SG

Measured Original Gravity: 1.039 SG

Est Final Gravity: 1.010 SG

Measured Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 3.89 %

Actual Alcohol by Vol: 3.77 %

Bitterness: 0.0 IBU

Calories: 171 cal/pint

Est Color: 6.6 SRM

Color:
Color

Mash Profile

Mash Name: None

Total Grain Weight: 4.00 lb

Sparge Water: -

Grain Temperature: -

Sparge Temperature: -

TunTemperature: -

Adjust Temp for Equipment:
FALSE

Mash PH: -

Mash Notes: -

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. This is my favorite hefe and my standard go-to beer.

Leaf Hops Only for this one. Put the hops in a bag and pour the hot wort over the bag. Leave the bag in for the duration of the primary. This extracts just enough bitter to balance the malt and still extracts plenty of aroma. This is a good base for making a hefe fruit beer.

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