

BEER NAME: German Dark Wheat Beer**Beer Style: Dunkelweizen**

Description: A German Dark Wheat Beer similar to that produced by the famous “Hacker Pschorr”. It is a hazy, light amber beer with an off-white, creamy head. OG should be around 1056, with a final gravity of 1012. Colour about 25EBC, bitterness of 13-15 IBU, and ABV 5.6%

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
2.5	Weyermann Pilsner	38	
3.5	Weyermann Dark Wheat	53.3	
0.25	Weyermann Caramunich 2	3.8	
0.3	Weyermann Munich 1	4.6	
0.02	Chocolate Malt	0.3	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	30	4.6	Tettnanger	11.3
10	10	10	Perle	3
2	10	5	Spalt	0.3

MASH TEMPERATURE: Single infusion 66°C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.055	1.012	5.67	15	24.0	0.26

SUGGESTED YEAST: Wyeast 3068, Danstar Munich, Safale WB06

FERMENTATION TEMPERATURE: 23°C to 27°C

COMMENTS: