

BEER NAME: German Wheat Beer**Beer Style: Hefe Weissbier**

Description: A German Wheat Beer along the lines of the famous "Franziskaner Hefe-Weisse". It is a hazy, deep gold beer with an off-white, creamy head.

OG should be around 1055, with a final gravity of 1014. Colour about 7 EBC, bitterness of 13-15 IBU, and ABV 5.2%

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
1.8	Weyermann Pilsner	27	
4.2	Weyermann Pale Wheat	63	
0.25	Weyermann Carared	4	
0.4	Weyermann Acid	7	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	30	4.6	Tettnang	11.2
10	10	10	Perle	2.9
2	10	4.6	Spalt	0.3

MASH TEMPERATURE: Single infusion 66°C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.056	1.014	5.47	14.5	7.1	0.26

SUGGESTED YEAST: Wyeast 3056, Danstar Munich

FERMENTATION TEMPERATURE: 23°C to 27°C

COMMENTS: Using Acidulated malt as it is suggested that it gives a sharper flavour because of lowered pH.