# Hefe 3

# an Extract Weizen/Weissbier by Remi Audette from Quat' graines

### **Fermentables**

Amount	Fermentable	Use
6.6 lb	Liquid Malt Extract - Wheat	Boil

### Hops

Amount	Нор	Time
0.75 oz	Hallertau (US)	60 min
0.5 oz	Hallertauer Mittelfrüh (DE)	1 min

#### Yeasts

Name	Lab/Product
Hefeweizen Ale Yeast	White Labs WLP300

### Stats

# Batch & Boil

Batch Size Boil Time
5.0 gal 60 min

# **Properties**

OG FG IBU
1.046 1.012 14

ABV Color Balance
4.5% 3 SRM Sweet

#### Notes

The Complete Joy of Homebrewing, p. 237

#### Commande:

- 3x Sirop de ble Bavarian 1kg DR57261 \$18.75
- Hallertauer US HB58210 \$1.24
- Mittelfrueh HB58052 \$1.25

• Levure liquide Hefeweizen Ale - LV20300 - \$7.60

Total: \$28.84