

Hefeweizen - Weizen/Weissbier (15A)

Brewer			
Date			
Batch Size	2.542 gal	Boil Size	3.792 gal
Boil Time	60.000 min	Efficiency	72%
OG	1.048	FG	1.012
ABV	4.7%	IBU	10.3 (Tinseth)
Color	6.3 srm (Morey)	Calories (per 12 oz.)	159

Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Wheat Malt, Ger	Grain	7.500 lb	Yes	No	84%	2.0 srm
Pilsner (2 Row) Ger	Grain	2.500 lb	Yes	No	81%	2.0 srm
Caramunich Malt	Grain	8.000 oz	No	No	72%	56.0 srm
Rice Hulls	Adjunct	8.000 oz	No	No	0%	0.0 srm
Acid Malt	Grain	4.000 oz	Yes	No	59%	3.0 srm
Total grain: 11.250 lb						

Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Hallertau	3.2%	1.100 oz	Boil	60.000 min	Pellet	10.3

Yeast

Name	Type	Form	Amount	Stage
Wyeast - Weihenstephan Weizen	Ale	Liquid	0.528 cup	Primary

Mash

Name	Type	Amount	Temp	Target Temp	Time
	Infusion	5.125 gal	157.242 F	145.000 F	0.000 s
	Decoction	1.515 gal	---	160.000 F	45.000 min