Weizen Bier

A typical fruity pale Bavarian Hefeweizen beer. This highly carbonated beer turns out distinctive clover and banana flavours and a thick creamy foam head.

Ingredients

Malt

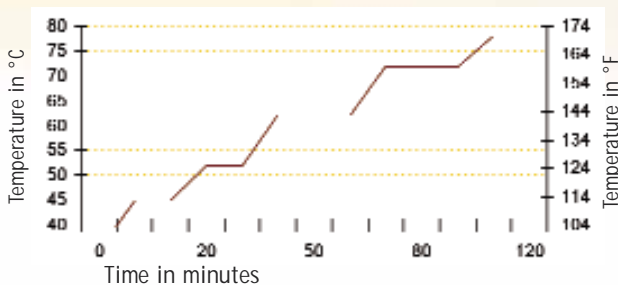|	
Pale Wheat Malt	60%
Pilsner Malt	27%
Carahell ® or equivalent	10%
Acidulated Malt	5%

CARAHELL® is a registered trademark of Weyermann Specialty Malts.

Hops

Tettnang, Herbrucker, Saaz (2 to 5 alpha acid)

Yeast(s)	g/hl	Oz/gal
Safbrew WB-06	70	0.093

% alcohol
4.8 – 5.5
Original gravity
1.050-1.055
Bitter Units
low
Colour
pale to white

Mashing Temperature   100 minutes infusion

Step 1. Mash in 35°C (95°F) and raise mash at 45°C (113°F) rest for 10 minutes
Step 2. Raise mash temperature to 52°C (125.6°F) rest for 10 minutes
Step 3. Raise mash temperature to 62°C (143.6°F) rest mash for 30 minutes
Step 4. Part mash temperature to 72°C (161°F) rest mash for 30 minutes
Step 5. Raise mash at 78°C (172.4°C) for mash out

Fermentation temperature

Ideally start at 20°C /53.6°F.

Lagering

For one week at approximately 20°C (68°F)

Boiling of the Wort   8 to 10%

Boiling should be done at 100°C /212°F.

Hopping   60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.

Stout

A typical stout recipe, with a deep brown colour and a dry mouthfeel.

Ingredients

Malt

Pilsner Malt	85%	
Chocolate Malt	13%	
Black Malt 1000 EBC	2%	

Hops

Saaz (3% alpha acid), Nugget (12% alpha acid)

Yeast(s)	g/hl	Oz/gal
Safbrew S-33	50	0.066

% alcohol
4.8 – 5.2
Original gravity
1.053-1.056
Bitter Units
high
Colour
dark brown

Mashing Temperature   90 minutes infusion

Temperature in °C / Temperature in °F — Time in minutes
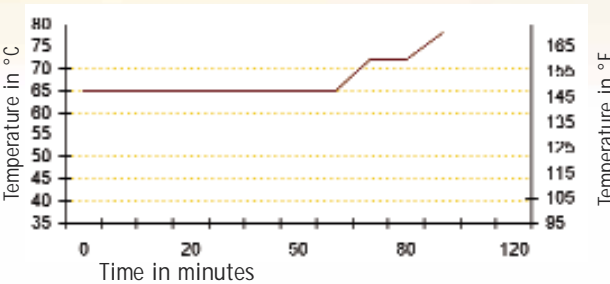
Step 1. Mash in 65°C (149°F) and rest for 60 minutes
Step 2. Raise mash temperature to 72°C (162°F) for 30 minutes
Step 3. Pump at 78°C (172°F)

Fermentation temperature

Ideally start at 16°C /61°F free rise to 20°C/68°F

Boiling of the Wort   8 to 10%

Boiling should be done at 100°C /212°F.

Hopping   60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.

FERMENTIS
Division of S.I.Lesaffre

Some modifications may be required to meet your brewing conditions