

ADVANTAGEOUS WEIZENBOCK (All Grain)

Official NORTHERN BREWER Instructional Document

Doppelbock brewed with a Dunkelweizen grist and yeast, or a Dunkelweizen brewed to Doppelbock strength: however you want to think of it, this potent concoction (patterned after Bavaria's premier example of the style) is luxuriously rich, devastatingly strong, and complex with malt, fruit, and spice character. This is a wheat beer for winter! For best results, prepare a yeast starter and cold condition for a few weeks before packaging.

OG 1.084 READY: 12 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 6-8 weeks cold secondary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs. Weyermann Pale Wheat malt
- 6 lbs. German Munich malt
- 2 lbs. German Pilsner malt
- 0.5 lbs. CaraAroma

BOIL ADDITIONS & TIMES

- 1 oz. German Perle (first wort)
- 1 oz. Hersbrucker (15 min)

YEAST

- If you chose dry yeast:
DANSTAR MUNICH - GERMAN WHEAT BEER.
Optimum temperature: 55-66°F.
- If you chose liquid yeast:
WYEAST #3638 BAVARIAN WHEAT YEAST.
Optimum temperature: 64-75°F

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

- Protein Rest: 122° F for 20 minutes
- Beta Sacch' Rest: 149° F for 30 minutes
- Alpha Sacch' Rest: 158 F for 30 minutes
- Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

- Sacch' Rest: 151° F for 60 minutes
- Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 1 oz. German Perle (first wort)
- 1 oz. Hersbrucker (15 min)

YEAST

- If you chose dry yeast:
DANSTAR MUNICH - GERMAN WHEAT BEER YEAST.
Optimum temp: 55-66°F.
- If you chose liquid yeast:
WYEAST #3638 BAVARIAN WHEAT YEAST.
Optimum temperature: 64-75°F