

BAVARIAN HEFEWEIZEN (All Grain)

Official NORTHERN BREWER Instructional Document

One of the signature brews of Bavaria, Hefeweizen is a medium-bodied, effervescent ale practically exploding with yeast and wheat malt character – kind of like a liquid multigrain bread. Our kit is 100% traditional—cloudy, malty, and spicy, with a smooth mouthfeel and dense, whipped-cream head. Serve in a tall glass “mit hefe” - swirl the bottle to make sure you get all the yeast!

OG 1.049 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 5.5 lbs. Weyermann Pale Wheat malt
- 4 lbs German Pilsner malt

BOIL ADDITIONS & TIMES

- 1 oz Tettnang (60 min)

YEAST

- If you chose dry yeast:

DANSTAR MUNICH - GERMAN WHEAT BEER.

Optimum temperature: 55-66°F

- If you chose liquid yeast:

WYEAST #3068 WEIHENSTEPHAN WEIZEN.

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: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Tettnang (60 min)

YEAST

If you chose dry yeast:

DANSTAR MUNICH - GERMAN WHEAT BEER YEAST.

Optimum temperature: 55-66°F

If you chose liquid yeast:

WYEAST #3068 WEIHENSTEPHAN WEIZEN YEAST.

Optimum temperature: 64-75°F