

# DUNKELWEIZEN (All Grain)

Official NORTHERN BREWER Instructional Document

Its name means “dark wheat,” and that’s just what it is. An amber-colored version of a German hefeweizen, Dunkelweizen has the same spicy yeast and creamy wheat character of its pale counterpart, but with as much rich maltiness as a dark Bavarian lager. This kit produces an ale with a hazy mahogany color, medium-full body, and spicy, bready aromas and flavors.

## OG 1.053 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 5 lbs. Weyermann Dark Wheat malt
- 3.5 lbs. German Pilsner malt
- 1 lbs. German Dark Munich malt
- 0.5 lbs. Weyermann Caramunich II
- 0.25 lbs. Belgian Special B

## 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