

# HONEY WEIZEN (All Grain)

Official NORTHERN BREWER Instructional Document

An American-style wheat beer with a pound of pure clover honey. Because the honey ferments completely, it does not make the beer sweet – instead, it creates a medium-light body with a dry, crisp finish and delicate floral note. Our Honey Weizen has a lighter wheat flavor than our other wheat beers, and is sparingly hopped and clean with a slightly tart edge, a bit reminiscent of our Kolsch kit. Highly recommended as a summertime guzzler.

## OG 1.048 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 4 lbs. Weyermann Pale Wheat malt
- 4 lbs Rahr 2-row Pale

## BOIL ADDITIONS & TIMES

- 1 oz Tettnang (60 min)
- 1 lb Honey (1 min)

## YEAST

- If you chose dry yeast:  
**SAFBREW WB-06.** Optimum temperature: 59-75°F
- If you chose liquid yeast:  
**WYEAST #1010 AMERICAN WHEAT YEAST.**  
Optimum temperature: 58-74°F

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz Tettnang (60 min)

1 lb Honey (1 min)

## YEAST

If you chose dry yeast:

**SAFBREW WB-06.** Optimum temperature: 59-75°F

If you chose liquid yeast:

**WYEAST #1010 AMERICAN WHEAT YEAST.**

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