

Thank you for choosing
True to Style Recipe Kit



Notes:

If you have any questions or comments please contact:
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Batch size	5 gal
Orig. Gravity	1.044-1.052
Final Gravity	1.010-1.014
Color	2.0-6.0 SRM
Bitterness	08-15 IBU
Alcohol	4.3-5.6% ABV

German Weissbier

All-Grain Recipe Kit

German Weissbier is a traditional beer from the Bavaria region in Germany. It is characterized by its high carbonation, banana and clove yeast flavors, lack of bitterness, and cloudy finish. We have balanced this Weissbier to impart the traditional flavors yet not have the banana and clove flavors overpower this subtle beer.

So why are we not calling this a Hefeweizen? Well, we probably could have. The term Hefeweizen has become synonymous with this style of beer but we feel that "Weissbier" is more "True to Style" ... and it's our recipe.

This beer has a distinct history in that it was an "outlaw" beer because it did not follow the Reinheitsgebot purity law established in Bavaria in 1516, which stated that only barley could be used as a grain in beer. The Royals of Bavaria had the age-old political solution to this issue: they exempted themselves from the law! The Dukes of Degenberg set up a brewery on the border with Czech. They paid a tax for the privilege of "breaking the law". In the early 1600's, the last Duke of Degenberg died and the ruling Wittelsbachs gained control of Weissbier. Duke Maximilian quickly expanded production by brewing Weissbier all over Bavaria. This monopoly provided about one third of the entire State revenue for Bavaria at the time and helped the Bavarians fund their army in the 30 year war.

So, enjoy brewing and drinking this historic beer, but don't forget to watch over your shoulder for the beer police. You're breaking the Reinheitsgebot!

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Kit Contents

10.5 lbs Crushed Grains
Grain Bag
Hop Bag
.5 oz Bittering Hops, Pearle
Yeast
Instruction Sheet



Getting Started

Along with this all-grain recipe kit which, there is some equipment needed for a successful brew. Here is what is required -

Mash Tun:

You will need a pot or cooler that is at least 5 gallons for mashing your grains

Brew pot:

Brewpot volume must be at least 8 gallons.

Misc:

You will need to cool around 5 gallons of wort. This will require ice or counter flow chiller. If you don't have a counter flow chiller a sink with ice works great!

Thermometer

Spoon

Racking cane and hose (to transfer wort to fermenter)

Sanitizer

Fermenter with airlock



A quality sanitizer is ABSOLUTELY NECESSARY! Because of the nature of brewing all items that come in contact with the wort must be sanitized!

BJCP Style Guidelines

OG: 1.044-1.052

FG: 1.010-1.014

IBU: 08-15

SRM: 2.0-6.0

ABV: 4.3-5.6%

Starting Gravity:

Final Gravity:

ABV:

$SG - FG \times 131.25 = ABV\%$

Brewing Instructions

Total mash time: 60 minutes

Mash grains in 3.5 gallons of water @ 150 degrees for 60 minutes

Heat approx. 3.5 gallons of sparge water to 170 degrees

Run off wort and recirculate over grain bed until wort flows clear and grain bed has been established.

Sparge @ 170 degrees until you collect a total of approx. 6 gallons of wort.



Tip: When sparging, take your time and SPARGE SLOWLY! It truly does make a difference.

Total boil time: 60 minutes

Set timer for 60 minutes when wort begins to boil. Add first hop addition (.5oz Pearle) for 60 minutes

Cool wort to 68 degrees and rack to fermenter (an ice bath in the sink or a counter-flow chiller works great!)

Take a gravity ready once you have 5 gallons of wort

Aerate wort (shake) vigorously. Add yeast and ferment for 14 days at 65-70 degrees

Check final gravity and then keg or bottle your beer. Weissen is best served fresh due to it's low hops and lite character.

Check out all of our other delicious True to Style recipes!



Hop Schedule (60 Minute boil)

60 min - Add .5 oz Pearle Hop

0 min - Chill wort and transfer