

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 Mini-Mash 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! [Kegconnection.com](http://Kegconnection.com)

## Kit Contents

.5 lbs Crushed Grains  
3lbs Pilsen DME  
3lbs Wheat Malt DME  
Grain Bag  
Hop Bag  
.5 oz Bittering Hops  
Instruction Sheet  
Yeast



## 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-FGx131.25=ABV%

## Brewing Instructions

### Total mash time: 60 minutes

Add 6 quarts of water to boil pot. Heat to 155 degrees.

Steep grains @ 150 degrees for 20 minutes.

Rinse grain bag with 2 quarts of 170 degree water. Add water to bring volume to 2.5 gallons.

Add Malt Extract to boil pot and bring to a boil.

When adding DME, add slowly and watch out for boil over!



Tip: To prevent boil-overs add malt slow and keep a spray bottle with water handy to spray wort. This will dissipate the foam immediately!

### 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 65 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 for final gravity and then keg or bottle your beer. Weissbier is best served fresh due to its low hops and lite character.

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### Hop Schedule (60 Minute boil)

60 min - Add .5oz Pearle Hop

0 min - Chill wort and transfer