



HANSEN WHEAT HEFEWEIZEN

Wheat Hefeweizen

Recipe courtesy of White Labs

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.046	1.010	~4.7%

MALT / FERMENTABLES

5 lbs White Wheat Malt
 4 lbs Pilsner Malt
 1 lb Flaked Wheat
 .5 lbs Rice Hulls

HOPS

.6 oz. Northern Brewer Hops @ 60 minutes
 1 oz. Hallertau Hops @ 5 minutes

YEAST

White Labs Hefeweizen Yeast - WLP300
 or
 Wyeast Weihenstephan - 3068

PROCESS

Mill grains and mash at 150° F for 1 hour.
 Sparge and collect wort.

Bring wort to a boil. Boil for 90 minutes to account for Pilsner malt and DMS boil-off.

Add Northern Brewer Hops with 60 minutes remaining in boil. Follow remaining hop schedule.

Add Whirlfloc/Irish Moss and Yeast Nutrient with 15 minutes remaining in boil.

Chill wort to ~70°F, aerate, and pitch your yeast.
 Ferment @ 70-72°