

Hefeweizen AG (Liquid)

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 05 Jul 2013
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.30 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU |
|-------|--|---------|---|--------|
| 1 lbs | Rice Hulls (Briess) (0.0 SRM) | Adjunct | 1 | 9.1 % |
| 5 lbs | Pilsen (Avangard) (1.6 SRM) | Grain | 2 | 45.5 % |
| 4 lbs | Avangard Wheat Malt (2.0 SRM) | Grain | 3 | 36.4 % |
| 1 lbs | Wheat Malt, Dark (Weyermann) (7.0 SRM) | Grain | 4 | 9.1 % |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 3.69 gal of water at 162.9 F | 152.0 F | 60 min |

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.61gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.040 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|--------------------------------------|------|---|----------|
| 0.50 oz | Hallertauer [4.80 %] - Boil 60.0 min | Hop | 5 | 9.1 IBUs |
| 0.50 oz | Hallertauer [4.80 %] - Boil 10.0 min | Hop | 6 | 3.3 IBUs |
| 0.50 oz | Saaz [3.00 %] - Boil 10.0 min | Hop | 7 | 2.1 IBUs |
| 0.50 oz | Saaz [3.00 %] - Boil 0.0 min | Hop | 8 | 0.0 IBUs |

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.049 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|---------------------------------|-------|---|-------|
| 1.0 pkg | Hefeweizen Ale (Omega #OYL-021) | Yeast | 9 | - |

- Measure Actual Original Gravity _____ (Target: 1.049 SG)
 Measure Actual Batch Volume _____ (Target: 5.25 gal)
 Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 05 Jul 2013 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
 12 Jul 2013 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
 Date Bottled/Kegged: 19 Jul 2013 - Carbonation: Bottle with 5.27 oz Corn Sugar
 Age beer for 30.00 days at 65.0 F
 18 Aug 2013 - Drink and enjoy!

Notes