

# Hefeweizen

Created Sunday January 6th 2019



Method: **Extract** Style: **Weissbier** Boil Time: **60 min** Batch Size: **5.5 gallons** (fermentor volume)

Pre Boil Size: **2.5 gallons** Post Boil Size: **1.3 gallons** Pre Boil Gravity: **1.101** (recipe based estimate)

Efficiency: **75%** (steeping grains only) Source: **Worts & All** Calories: **151 calories** (Per 12oz) Carbs: **15.3 g** (Per 12oz)

Original Gravity: **1.046** Final Gravity: **1.011** ABV (standard): **4.51%** IBU (tinseth): **8.54** SRM (morey): **3.37** Mash pH: **n/a** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
6 lb	Dry Malt Extract - Wheat		42	3	100%

**6 lb / \$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Domestic Hallertau		Pellet	3.9	Boil	60 min	8.54	100%

**1 oz / \$ 0.00**

## Yeast

### Danstar - Munich Classic Wheat Beer Yeast

Amount: 1 Each Cost: Attenuation (avg): 75% Flocculation: Low

Optimum Temp: 63 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 83 B cells required

## Priming

Amount: 5 oz CO<sub>2</sub> Level: 4.04 Volumes

## Target Water Profile

 Balanced Profile

Ca<sup>+2</sup> 0 Mg<sup>+2</sup> 0 Na<sup>+</sup> 0 Cl<sup>-</sup> 0 SO<sub>4</sub><sup>-2</sup> 0 HCO<sub>3</sub><sup>-</sup> 0