

WEISS & EASY HEFEWEISEN

GERMAN WHEAT BEER – WEISSBIER

OVERVIEW

Light and lively with notes of banana and clove from the traditional Hefe yeast, balanced with a smooth, bready malt backbone.

BATCH STATISTICS

MASH WATER:	18.2 LITRES
SPARGE WATER:	14.04 LITRES
PRE BOIL VOLUME:	29.5 LITRES
BOIL TIME:	90 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.049
FINAL GRAVITY:	1.011
ASSUMED EFFICIENCY:	73%
ABV:	4.99%
BITTERNESS:	11.2 IBU
COLOUR:	5.2 EBC

FERMENTABLES

JOE WHITE MALTINGS – WHEAT MALT CRAFT – 2.7 KG
JOE WHITE MALTINGS – PILSNER, MALT CRAFT EXPORT – 1.5 KG
JOE WHITE MALTINGS – MUNICH, DARK – 0.7 KG

MASH PROFILE

TEMP	67°C FOR 60 MINUTES
MASH OUT	75°C FOR 10 MINUTES

HOPS

BOIL – HALLERTAU PERLE – 18g – 5% AA – 60 MINS – 10 IBU
BOIL – HALLERTAU PERLE – 6g – 5% AA – 10 MINS – 1.2 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 5 MINS

YEAST

BLUESTONE YEAST CO. BSY-A007 – MUNICH (BLUESTONE) (1 PKG)
ATTENUATION: 75%
FERMENTATION TEMP RANGE: 16°C – 23°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

20°C FOR 1 days
22°C FOR 6 days
23°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 3.1 G
MASH – EPSOM SALT (MgSO4) – 1 G
MASH – GYPSUM (CaSO4) – 1.2 G
MASH – LACTIC ACID – 3 ML
SPARGE – CALCIUM CHLORIDE (CaCl2) – 2.39 G
SPARGE – EPSOM SALT (MgSO4) – 0.77 G
SPARGE – GYPSUM (CaSO4) – 0.93 G

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

FEEL FREE TO DO A FERULIC ACID AT 45°C BEFORE YOUR MAIN SACC REST. THIS CAN HELP TO PROMOTE CLOVE CHARACTER IN THE FINAL BEER. SLIGHTLY UNDERPITCHING THE YEAST CAN HELP TO PROMOTE A FULL EXPRESSION OF BANANA AND CLOVE.

IF YOU'D PREFER TO USE DRIED YEAST OPT FOR LALBREW MUNICH CLASSIC OR MANGROVE JACKS M20 BAVARIAN WHEAT.