



GERMAN BEERS



@hoppydaysbrewing

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BREW # \_\_\_\_\_

DATE BREWED \_\_\_\_\_

DATE PACKAGED \_\_\_\_\_

# HEFEWEIZEN

## ALL GRAIN RECIPE KIT - 23L Batch



5% ABV - 13 IBU (BR 0.25#)

A refreshing German wheat beer with a smooth mouthfeel, soft wheat malt flavour and a clove-and-banana yeasty aroma.

### INGREDIENTS

Wheat Malt - 3.1kg  
Pilsner Malt - 1.6kg  
Vienna Malt - 550g

### HOPS

Hallertau Mittelfruh - 50g

### YEAST\*\*

SafAle W-68 Yeast 11.5g

### EXTRAS

Rice Hulls, Whirlfloc Tablet, Nutrient

### RECIPE NOTES

Stir rice hulls in with the grain.  
Do not ferment under pressure.

\*\* Default Kit ingredients;  
other yeast options available.  
Whirlfloc and Nutrient sold separately.

### HOPS MALT

### WATER PROFILE

BALANCED  
Ca<sup>2</sup> 50, Cl 65, SO<sub>4</sub><sup>2</sup> 65  
Target Mash pH: 5.6

### WATER ADDITIONS (RO Water)

Calcium Sulphate: 4.4g  
Magnesium Sulphate: 4.4g  
Calcium Chloride: 7.7g

### WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 4.4g  
Potassium Metabisulphite: 1/4 teaspoon

## BREW DAY NUMBERS



^BATCH SIZE 23L  
TOTAL WATER 32L  
MASH WATER 17.5L  
SPARGE WATER 14.5L  
MASH TEMP & TIME 15m @ 48°C,  
60m @ 67°C  
^BOIL VOLUME 28L \_\_\_\_\_  
BOIL TIME 60m \_\_\_\_\_  
^PRE-BOIL GRAVITY 1.044 \_\_\_\_\_  
ORIGINAL GRAVITY 1.049 \_\_\_\_\_  
MASH EFFICIENCY 71% \_\_\_\_\_

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

\* Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

## BOIL ADDITIONS (60min boil)



60 min 30g HALLERTAU  
MITTELFRUH 

5 min Whirlfloc Tablet, 1 tsp Yeast Nutrient  
0 min Turn off heat

CHILL to 18°C TRANSFER TO FERMENTER  
\*FERMENT 18°C for 2 days  
RAISE TEMP Raise to 21°C until complete

\*AROMATIC YEAST STRAIN

**DO NOT FERMENT UNDER PRESSURE**



**BREWER'S NOTES** eg. check SG, Final Gravity, ABV...