

#16: Summer Hefeweizen (American Hefeweizen)

Chris Swingley (13-Apr-2003)

Brewed to be a light, easy drinking beer in anticipation of the summer.

Recipe (for 5 gallons final volume)

6.5 pounds	(55%)	American Malted Wheat
4.75 pounds	(41%)	American 2-row
0.5 pounds	(4%)	Crystal 20L
1.0 pound		Rice Hulls
0.5 ounces		Hallertauer pellet hops, 4.4% AA (60 minutes)
0.5 ounces		Hallertauer pellet hops, 4.4% AA (15 minutes)
0.5 ounces		Hallertauer pellet hops, 4.4% AA (1 minutes)

White Labs WLP320, American Hefeweizen, pitched at 70°F

Starter: 700 mL water, 3/4 cup DME, 1/4 t yeast nutrient, pitched at 72 F

Water

- Pioneer Wells water

Mash

- 12.75 quarts water @ 172°F, grist ratio of 1.0 quarts:pound @ 154°F (Held 60 minutes)

Sparge

- 5 gallons water @ 180°F, drain

Boil

- Boiled 6.5 gallons for 60 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 6 days, 65°F
- Secondary: glass, 37 days, 65°F

Packaging

- Bottled with 0.875 cups dextrose

Properties

Starting Gravity: 1.048	Final Gravity: 1.013
Original Extract: 11.9°Plato	Apparent Extract: 3.3°Plato
Alcohol: 4.6% by volume	Alcohol: 3.6% by weight
Apparent Attenuation: 72.4%	Mash Efficiency: 66%
Bitterness: 14 IBU	Color: 7°SRM