

German Weissbier

Extract:

7lbs Wheat malt extract
1 oz Tettnanger Hops (Bittering)
1 ½ oz. Hallertauer Hops (Flavor, Aroma)
Wyeast 3068



- Heat 2-5 gallons of water to 155°F
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add bittering hops. (Tettnanger, 60 min)
- At 30 min. add 1 oz. Flavor hops (Hallertauer)
- After boil has finished add ½ oz aroma hops (Hallertauer), turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.(0 min)
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68°F to 70°F until completed.

Other Options: For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of the malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

All Grain:

4lbs 8oz. German Wheat malt
4lbs 8oz. Two-row malted Barley
1 oz. Tettnanger (Bittering)
1 ½ oz. Hallertauer (Flavor, Aroma)
Wyeast 3068

Questions About This Recipe?

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Mash grains with 16 quarts of water at 152°F for 1 hour. Sparger and bring wort to a boil for 5 min. then add bittering hops (Tettnanger, 60 min). At 15 min. add 1 oz. Flavor hops (Hallertauer). At 0 min. add ½ oz. Aroma hops (Hallertauer), cool wort and pitch yeast, fermenting at 68°F to 70°F.