

# LOVE2BREW

## GERMAN HEFEWEIZEN (ALL-GRAIN – 2.5 GALLON)



Sometimes less is more. The love2brew German Hefeweizen is a great example of what a Hefeweizen should be; simple, to the point, and delicious. Following the German purity law Reinheitsgebot this brew is only made with grains, hops (German hops in our case), water, and yeast. Yet for such a simple brew the end result is a delicious, refreshing, traditional Hefeweizen full of esters that give a distinct banana and clove flavor and aroma. The perfect beer to have in the bottle or keg all year round!

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.051
- 5.0% ABV (Estimated)
- IBUs: 11.2
- SRM: 4.1
- 60 Minute boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 2.5 lb. Pilsner Malt
- 2 lb. White Wheat Malt
- 2 oz. Aromatic Malt
- 1 oz. Acid Malt

#### Hops

- 1/4 oz. German Hallertau (Bittering)
- 1/4 oz. German Hallertau (Flavor/Aroma)

#### Yeast Choices

- Safbrew WB-06
- Munich Wheat Beer Yeast
- White Labs Hefeweizen Yeast (WLP300)
- Wyeast 3068 Weihenstephan Weizen Yeast

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 2.5 lb. Pilsner Malt
- 2 lb. White Wheat Malt
- 2 oz. Aromatic Malt
- 1 oz. Acid Malt

### MASH SCHEDULE:

- Saccharification Rest: 153°F for 60 minutes.
- Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1/4 oz. German Hallertau (60 Minutes)
- 1/4 oz. German Hallertau (15 Minutes)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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