

LOVE2BREW

GERMAN HEFEWEIZEN (ALL-GRAIN)



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
- 5.1% ABV (Estimated)
- IBUs: 13.2
- SRM: 4.3 (Gold)
- 60 Minute boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 5 lbs. Pilsner Malt
- 4 lbs. White Wheat Malt
- 4 oz. Aromatic Malt
- 2 oz. Acid Malt

Hops

- 1 oz. German Hallertau (Bittering / Aroma)

Yeast Choices

- Safbrew WB-06
- Munich Wheat Beer Yeast
- Hefeweizen Yeast (WLP300)

Other

- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 5 lbs. Pilsner Malt
- 4 lbs. White Wheat Malt
- 4 oz. Aromatic Malt
- 2 oz. Acid Malt

MASH SCHEDULE:

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

BOIL ADDITIONS

- 3/4 oz. German Hallertau (50 Mins.)
- 1/4 oz. German Hallertau (15 mins.)

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

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