

# LOVE2BREW

## GERMAN HEFEWEIZEN (PARTIAL MASH)



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: 10.3 (Low)
- SRM: 4.6 (Light Gold)
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 3 lbs. Pilsner Malt Extract
- 1 lb. Wheat Malt Extract
- 2.5 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 Ale Yeast (WLP300)

#### Other

- 5 oz. Priming Sugar

### EQUIPMENT:

- 2x Brew Kettles (3.5+ gallon capacity)
- Thermometer & Hydrometer
- Fermentation Vessel
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer
- Large Nylon Straining Bag
- Wire/Mesh Strainer

### GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.
  - Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.
  - Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)
  - Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.
  - Crush grains: Many of our grains come pre-crushed; however it never hurts to examine your specialty grains first. If un-crushed simply using a rolling pin to crush grains.
  - You'll need approximately 4 hours to complete this brew. Schedule accordingly.
  - Homebrew (To enjoy in moderation while brewing)\*
- \*Optional

## BREW YOUR BEER

1. Heat 1 gallon (4 qt.) of water to 158°F
2. Turn the burner off and line your brew kettle with the mesh/nylon bag.
3. Slowly add your all crushed grains to the bag lined kettle. Your grain/water mixture is now referred to as the "mash".
4. Slowly stir your mash until have an even mix of grain and water. Your objective is to achieve an even temperature of **153°F**.
5. Cover your brew kettle and maintain the mash temperature for 90 minutes.  
\* An easy way to maintain temp. is to set your oven to warm and stick your kettle in the oven. If this is not an option you may wrap your kettle in old blankets or towels to help insulate.
6. Once Kettle is resting collect 2.5 Gal. (10 qts.) water and heat to 168°F. This will be used to **sparge**. Maintain temperature.
7. After your 90 minute mash is complete return lift the bag out of kettle and place in strainer over kettle; let the wort drain.
8. Slowly pour sparge water evenly the grain bag. This is the sparging process. Pour until sparge water is complete. Once dripping has stopped remove spent grains and discard/compost/save/etc.
9. Bring water to a boil.
10. Add 3 lbs. Pilsner Malt Extract. Stir.
11. Add 1 lb. Wheat Malt Extract. Stir.
12. 50 Minutes: Add 3/4 oz. German Hallertau for bittering.
13. 15 Minutes: Add 1/4 oz. German Hallertau for aroma.
14. After your wort is done boiling it is very important you cool it as quickly as possible to avoid potential infections. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 90°F or lower.

## COOLING / TRANSFERRING

1. By now all of your equipment should be already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Fill your primary fermentor with 1 gallon of cold water.
3. Pour your cooled wort into the primary fermentor. Avoid dumping the sludge on the bottom into your fermentor.
4. Add cold water as needed to bring wort up to 5 gallons of liquid ensuring that it is below 70°F.
5. Seal the fermentor and aerate the wort by rocking the fermenting vessel back and forth a bit. Other options include using an aeration system or diffusion stone.
6. Measure Specific Gravity of the wort with your hydrometer and record.
7. Add yeast to fermenting vessel. It is important that the wort temperature not be above 70°F when adding the yeast.
8. Seal the fermentor. Add an airlock or blow-off tube.

## FERMENTING

1. Move fermenting vessel to a room temperature dark spot (approximately 68°F).
2. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 68°F.
3. After about 1-2 weeks your active fermentation will stop. At this point if you have a blow off tube attached you may remove it and add an airlock to the vessel.
4. After 2 weeks you are ready to bottle or keg your beer.

## BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, bottling bucket, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 16 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Gently siphon beer into bottling bucket; avoid splashing.
4. Fill and cap bottles.
5. Condition bottles for 2 weeks at room temperature.
6. After 2 weeks you may store the bottles in a cool/cold location if carbonated.

## ENJOY!

1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
2. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

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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