ALL GRAIN

Original Recipe by:
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SAN DIEGO BEER NEWS
HOMEBREW SUMMER
HOME BREW MART
INGRAINED SINCE 1992

SAN DIEGO BREWING COMPANY

WHEAT

SOMMERERFRISCHUNG HEFEWEIZEN

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	5.25 lb	White Wheat Malt	-	59.2%
		3.25 lb	German Pilsner	-	36.6%
		0.13 lb	Carahell	-	1.4%
		0.25 lb	Rice Hulls	-	2.8%
First Wort	Hop	0.75 oz	Hallertaur	3.3	11.6
Boil/15min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 pkg	WLP300 Hefeweizen	64-74˚F

Weissbier (10A)

Original Gravity: 1.044 – 1.052 SG

Final Gravity: 1.010 – 1.014 SG

Bitterness: 8 – 15 IBUs

ABV: 4.3 – 5.6%

SRM: 2 - 6

Overall Impression: A pale, refreshing German wheat beer with high carbonation, dry finish, a fluffy mouthfeel, and a distinctive banana-and-clove yeast character.

TARGET STATS

Batch Size	5 gal
OG	1.050
FG	1.010
~%ABV	5.3
Efficiency	75
IBU	11.6
SRM	3.9

BREW NOTES

Boil Volume	6.3 gal
Boil Duration	60 min

Fermentation:

Begin fermentation at 64˚F, bring up to 74˚F for a diacetyl rest when fermentation reaches 1.025

Notes

In order to accentuate the spicy clove flavors in a traditional Weissbier, celebrated breweries like Weihenstephaner employ a complex mashing procedure. This practice has multiple "steps" (read as "temperature changes"). which can also increase efficiency since it targets ideal temperatures for multiple enzymes instead of picking a meet-in-the-middle temperature for the whole mash. See the schedule below:

Step Name	Description	Duration	Notes
Ferrulic Acid Rest	Target mash temperature 113˚F	30 min	*Accentuates clove phenols*
Maltose Rest	Increase temperature to 147˚F	40 min	*Focuses on maltose conversion*
Saccharification Rest	Increase temperature to 163˚F	40 min	*Targets complex carbohydrates*
Mash Out	Increase temperature to 168˚F	10 min	*Denatures endzymes, ends mash*