



www.morebeer.com

Extract – See Reverse for All-Grain Recipe

# German Hefeweizen

KIT: 235

**Extract**

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

### 6 lbs Bavarian Wheat

## Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

### No Grain Included

## Hops:

### .5 oz Northern Brewer

- Bittering Hops boiled for 60 minutes

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.046-50**

**Estimated SRM: 7**

**Estimated IBU's: 12-15**

**Estimated alcohol ABV %: 4.5**

**Suggested fermentation temperature: 62**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**(                      -                      ) \* 131 =                      % ABV**



www.morebeer.com

All-Grain – See Reverse for Extract Recipe

# German Hefeweizen

KIT:440

All Grain

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Grain:

**6 lbs White Wheat**  
**4 lbs 2-Row**

**Recipe based on: 70 % Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_ F

Mash Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

## Hops:

**.5 oz Northern Brewer**

• Bittering Hops boiled for 60 minutes

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.050-54**

**Estimated SRM: 4**

**Estimated IBU's: 12-15**

**Estimated alcohol ABV %: 4.5**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**