

Dave's Hefe

Weizen/Weissbier

Type: All Grain

Batch Size: 10.00 gal

Boil Size: 13.20 gal

Boil Time: 90 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 10/29/2008

Brewer: Dave Denale

Asst Brewer:

Equipment: Brew Pot (15 Gal) and
Igloo/Gott Cooler (10 Gal)

Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
10.50 lb	Wheat Malt, Ger (2.0 SRM)	Grain	48.84 %
9.00 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	41.86 %
2.00 lb	Cara-Pils/Dextrine (2.0 SRM)	Grain	9.30 %
1.00 oz	Tettnang [4.50 %] (90 min)	Hops	10.1 IBU
1 Pkgs	Bavarian Wheat Yeast (Wyeast Labs #3056)	Yeast- Wheat	

Beer Profile

Est Original Gravity: 1.060 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.014 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 5.95 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 10.1 IBU

Calories: 43 cal/pint

Est Color: 4.1 SRM

Color:



Mash Profile

Mash Name: Single Infusion,
Light Body

Total Grain Weight: 21.50 lb

Sparge Water: 5.56 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment:
FALSE

Mash PH: 5.4 PH

Single Infusion, Light Body

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 26.88 qt of water at 161.4 F	150.0 F
10 min	Mash Out	Add 17.20 qt of water at 200.2 F	168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4
Pressure/Weight: 7.6 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

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