CLASSIC WEISSBIER

STYLE: WEISSBIER

TASTING NOTES:

A German wheat beer with a distinctive banana-and-clove weizen yeast fermentation profile, pale straw to gold in colour. It offers a refreshing taste with low to moderate banana and clove flavour, supported by a slightly sweet graininess. The beer has a well-rounded palate, a dry finish and a fluffy mouthfeel. Emphasising balance, it avoids extremes to ensure a pleasant drinking experience.

SPECIFICATIONS:

OG	1.050	**Boil Time**	60 Mins
FG	1.012	**Batch Size**	23L
IBU	12.5	**Brew Day Duration**	4-6 Hours
Colour	6.5 EBC – Pale Straw	**ABV**	5%
Mash Efficiency	80%	**Fermentation time**	11 Days
Mash Time	65 Mins + 10 Min. Mash out	**Fermentation Temp**	20-25°C
Mash Temp	67°C	**Bottling/Kegging Volume**	22L

CHECKLIST BEFORE YOU START:

INGREDIENTS:

☐ 5.2kg Grains 1 bags

☐ Yeast 2x 10g packs

☐ Hops 1x 50g bags

☐ Carbonation drops or bottling sugar if bottling (not included)

☐ Calculate water volumes below if not using an app.

Free Grainfather App

1. Pre-Boil Volume	2. Mash Volume:	3. Sparge Volume
Batch Volume(23L) + Boil Losses + (Boil Length * Boil off rate) = Preboil Volume	Grain weight * Mash thickness + Mash tun dead space = Mash Volume	Pre-boil volume – Mash water + (grain weight * grain absorption) = Sparge Volume

- Your Brew system manufacturer should have specifications for boiler loss, boil-off rate, mash tun dead space and recommended mash thickness. We recommend using a grain absorption rate of 0.8L/kg

EQUIPMENT:

☐ All Grain brewing system, e.g. Grainfather G30

☐ Counterflow/ Immersion Chiller

☐ Sparge Water Heater

☐ Mash Paddle

☐ Hydrometer/ Refractometer

☐ Hot water safe jug >1L

☐ 30L Sanitised Fermenter & Airlock

☐ Kegging/ Botting Equipment

BREW AREA:

☐ Access to water

☐ Access to drainage

☐ Access to Power

FERMENTATION AREA:

☐ Stable day-night temperatures

☐ Stationary for Fermentation

BREW DAY:

SET UP & MASH:

☐ Set up the Brew System and ensure they are clean.

☐ Make sure valves are closed on Brew System.

☐ If using a single Vessel brew system like Grainfather G30. Fill Brew System with mash water and heat to 55°C. Or fill your Hot Liquor Tank (HLT) with the total water volume and heat to 55°C.

☐ When the Mash water is at temperature. Add the grains to the mash basket and stir with a mash paddle until the consistency resembles that of porridge.

☐ If your Brew system has a pump, set up recirculation and allow the brew system to maintain the mash temperature while recirculating for **20 Mins**.

☐ Raise the temperature on your brew system to 66 °C and continue to recirculating for **45 Mins**.

☐ Set up the Sparge water heater, fill it with the Sparge water volume, and heat it to 75°C. Or raise the temperature of your HLT to 75°C.

☐ At the end of the 60 min mash, Raise the temperature of the mash to 75°C and let it rest for **10 Mins**.

SPARGE & BOIL:

☐ If using a single Vessel brew system like Grainfather G30 raise the mash basket. Otherwise, Vorlauf (drain mash tun until runnings are clear and pour back into mash tun), then drain first runnings to the kettle.

☐ Slowly add sparge water to the grains and allow to drain into the boiler.

☐ Start heating to near boil (98°C)

☐ Remove grain basket

☐ Record Pre-Boil Gravity_____ & Preboil Volume _____

☐ Bring the kettle to a boil, stirring the surface gently to avoid a boil over.

☐ Start timer when boil starts.

☐ Add 40 min Hop Addition (20 mins into the boil) 25g (1/2 Bag) of Tettnang Hops

☐ Clean mash basket/ Mash tun

☐ Add 20 min Hop Addition (40 mins into the boil) 25g (1/2 Bag) of Tettnang Hops

☐ With 10 minutes left, set up and submerge your immersion chiller in the boiler. Or set up your counter-flow chiller.

☐ Ensure your fermenter is cleaned and sanitised.

COOLING & TRANSFERRING:

☐ Cool to pitching temperature with the immersion temperature with the immersion chiller. Or cool and transfer to your clean and sanitised fermenter using a counterflow chiller.

Record Original Gravity (OG)_____ & Amount in the fermenter_____

FERMENTATION:

☐ Ensure the wort is at the pitching temperature, then add the yeast

☐ Fit fermenter lid and Bung & Airlock/ Blow off tube

☐ Move the Fermenter to a place that has a stable 20-25°C area where the fermenter won't be moved for 10 Days

☐ Clean Brewing system

☐ Ferment at between 20-25 ^{O}C for 6 days. If possible, raise the temperature to 25^{O}C at the end of the 6 days, for 2 days.

☐ If possible, drop the temperature on the fermenter down to 3-6^{O}C. If not, allow the fermenter to return to about 20^{O}C rest for 3 days.

KEGGING:

☐ Move the fermenter up to a table, and let the sediment settle.

☐ Sanitise the keg & Transfer Hoses/ fittings.

☐ Rack/Transfer beer straight into the keg, save a sample for tasting and a hydrometer sample.

☐ add priming sugar or force carbonate.

☐ Record Final Gravity: _____ & Keg Volume_____

☐ Clean Fermenter and kegging equipment

BOTTLING:

☐ Determine how many and what type of bottles to use.

☐ Make sure you have enough caps on hand.

☐ Move the fermenter up to a table and let the sediment settle.

☐ Begin sanitising bottles and caps.

☐ Sanitize your filling equipment, e.g. racking cane, transfer hoses, battling wand, bottling bucket and spoon.

☐ If using priming sugar dissolve in warm / boiled water and let it cool.

☐ Carefully rack beer into the bottling bucket; save a sample for tasting and a hydrometer sample.

☐ Add priming sugar solution and mix without splashing.

☐ Siphon/Transfer beer into bottles.

☐ Cap and mark bottles.

☐ If using carbonation drops, add the appropriate number of drops per bottle.

☐ Siphon/Transfer beer into bottles. Save a sample for tasting and a hydrometer sample.

☐ Cap and mark bottles.

☐ Record Final Gravity: _____ & Number of Bottles_____

☐ Clean bottling equipment

DRINK THE BEER:

☐ Wait about 2 weeks and try some; note carbonation levels and flavour profile.

☐ Plan your next brew.