

WHEAT BEER

CATEGORY 3

Weizen? Why Not?

Classification: wheat beer, weizen, weissbier, extract, honey

Source: Jason Goldman (jdg@hp-isd)
Issue #359, 2/16/90

This beer was a bit cloudy and should have some Irish moss. I'm not really sure what the honey added to this beer (more experimentation is in order). However, it turned out so well that I won't omit it in the future. This was a very good extract-based recipe (it well nigh evaporated).

Ingredients:

- 6 pounds, Williams wheat extract
- 1 pound, crystal malt
- 1/2 pound, toasted barley
- 1 pound, honey
- 2 ounces, Cascades hops (boil)
- 1/2 ounce, Cascades hops (finish)
- 1 package, Wyeast wheat yeast

Procedure:

Make a 2-quart starter before brewing. Steep crystal and toasted barley in 4 gallons water for 40 minutes (use grain bags to make this easier). Add extract, honey and bittering hops. Boil wort for 1 hour. Remove from heat. Add finishing hops and steep 2 minutes. Chill and pitch yeast. After 3 days, rack to secondary. Bottle after 8 days.

Specifics:

- O.G.: 1.050
- F.G.: 1.012
- Primary Ferment: 3 days
- Secondary Ferment: 5 days

Weizen

Classification: wheat beer, weizen, weissbier, all-grain

Source: Darryl Richman (darryl@ism780c.isc.com) Issue #186, 6/26/89

The hot break in the boil was the most unbelievable thing I've ever seen. It looked like egg drop soup. We took out a sight glass and grabbed a bit and the floccs were huge---as much as 1/2 inch in diameter.

Ingredients: (for 15 gallons)

- 14 pounds, wheat malt
- 8 pounds, Munich malt
- 6 pounds, 2-row malt
- 90 grams, Hersbrucker hops (3.4% alpha)
- 10 grams, calcium carbonate
- Sierra Nevada yeast

Procedure:

This is a 15-gallon batch. Our beer was 50% malted wheat, 30% Munich, and 20% 2-row malt. Medium soft water was used with the addition of 10 grams CaCO₄. Mash with 1-1/4 gallons water per pound of grain with rests at 120 degrees (1-1/2 hours), 135 degrees for 45 minutes, 148 degrees for 30 minutes, and 156 degrees until converted. 172 degrees for 15 minutes. We took our time with the sparge: 20 minutes to settle in the lauter tun, at least 30 minutes of recycling, and 1-1/2 hours to sparge. We cut it off at a gravity of 1.015 because we weren't getting sweetness, just grainy notes.

Specifics:

- O.G.: 1.055

Blow Me Away Holiday Ale

Classification: wheat beer, weizen, holiday ale, honey, extract

Source: Steve Conklin
(...!uunet!ingr!b11!conk!steve) Issue #319, 12/8/89

This beer turned out very well. It has just a hint of the allspice, more in the aroma than the flavor, and is quite sweet tasting. There is a slight bitter hops aftertaste, but I think that if it were any less bitter, the sweetness would be overpowering. This beer will bring color to your cheeks. The spice can be omitted with no great loss.

Ingredients:

- 6 pounds, William's Weizenmalt syrup
- 2 pounds, dark DME
- 2-3/4 pounds, buckwheat honey
- 1 pound, crushed crystal malt
- 1/4 pound, crushed chocolate malt
- 2-1/2 ounces, Cascade hops (boil)
- 1-1/2 ounces, Hallertauer hops 3.6 alpha (boil)
- 3/4 ounce, Hallertauer hops (finish)
- 4 teaspoons, whole allspice
- 1 teaspoon, Irish moss
- yeast
- 2/3 cup, corn sugar (priming)

Procedure:

Steep grains in 2 gallons water while heating to boil. Remove grains. Add extracts and honey. Boil 1 hour with boiling hops, add 1 teaspoon Irish moss at 30 minutes. Simmer allspice in water for 3 minutes, remove allspice and add water to primary. After fermenting, prime with corn sugar and bottle.

Specifics:

- O.G.: 1.090
- F.G.: 1.025

Wheat Amber

Classification: pale ale, wheat, extract

Source: Marc San Soucie
(wang!mds@uunet.UU.NET) Issue #191,
7/1/89

The result is extravagantly tasty---very rich and full-bodied, strongly hopped but not tart. I am quickly becoming a believer in the value of a little wheat malt for adding flavorful body. It seems to work very well with crystal malt. Body, crispness, sweetness, hoppiness...heaven.

Ingredients:

- 1 can, Kwoffit Bitter kit (hopped extract)
- 3 pounds, light dry malt extract
- 1 pound, crystal malt
- 1/2 pound, wheat malt
- Fuggles leaf hops
- Kwoffit yeast

Procedure:

Steep the crystal and wheat malts. Boil the resulting mixture with the Kwoffit kit and the light extract. Add a small amount (up to 1/2 ounce) of the Fuggles hops in the last minute of the boil.

Casual Dunkelweizen

Classification: wheat beer, weizen, dunkelweizen, extract

Source: Mark Stevens (stevens@stsci.edu)
Issue #636, 5/14/91

Came out excellent. Not quite true to the German style, but a very drinkable light-bodied beer, without an overwhelming wheat character.

Ingredients:

- 3.3 pounds, Northwestern weizen extract
- 3.3 pounds, Northwestern amber extract
- 1/2 pound, crystal malt (crushed)
- 1/2 cup, black patent malt (lightly crushed)
- 1 teaspoon, gypsum
- 1/2 teaspoon, Irish moss

- 2 ounces, Mt. Hood hops (8.6 AAU)
- Wyeast Bavarian Wheat liquid yeast

Procedure:

The black patent was *VERY* lightly crushed because I just wanted a light brown beer---not a black beer. The grains were steeped to just before boil and strained out. Add extract and all of the hops. Boil 60 minutes. Add to cold water in fermenter and pitch yeast.

Wheat Beer

Classification: wheat beer, weizen, extract

Source: Gene Schultz (gschultz@cheetah.llnl.gov) Issue #660, 6/17/91

Ridiculously simple, but very nice and light. Most people who don't like wheat beers like this one, and many people think that this is a commercial product, not homebrew! The Telfords extract is probably the major factor in the success of this recipe--done just right. You need to put in some sugar to bring up the level of fermentables, but don't put in too much, or you'll get a cidery taste. Don't follow Telford's instructions, which say that this kit can make five gallons---too watery.

Ingredients: (for 4 gallons)

- 1 can (3.75 pound), Telford's Wheat Beer extract
- 2 cups, granulated sugar
- 3/4 ounce, Saaz hops
- 1 package, Wyeast London Ale yeast

Procedure:

Bring two gallons of water to a boil, then add extract. Add sugar. Add 1/2 oz. Saaz hops to the boil for 30 minutes. Remove heat. Add 1/4 oz. Saaz hops for aroma. Add cool water to bring wort volume to four gallons. Cool to 75 - 80 degrees. Transfer to primary and pitch yeast.

Rocket J. Squirrel Honey Wheat Ale

Classification: wheat beer, weizen, weissbier, honey, extract

Source: David Haberman (haberman@afal-edwards.af.mil) Issue #722, 9/12/91

Has a very nice floral honey/clove aroma. Nice clear golden color. My beers have been much clearer since using the whirlpool technique to get rid of most of the trub before fermenting. Has a clove/wheat beer flavor not much honey flavor. I didn't want to use too much buckwheat honey in order to let the wheat flavor come through.

Ingredients:

- 3 pounds, Bavarian dry wheat extract
- 2 pounds, Clover honey
- 1/2 pound, Buckwheat honey
- 1/2 pound, light Crystal malt (20 lovibond?)
- 1 ounce, Centennial hops 11.1% AAU's
- 24 ounces, Wyeast 1056 slurry (from previous batch)

Procedure:

Bring 1 and a half quarts water to 170 degrees and turn off heat. Add crystal malt and steep for 40 min. Temperature was 155 degrees after adding malt and stirring. In another pot, start 3 gallons water boiling. When it comes to a boil, strain in liquid from crystal malt and also pour another quart of hot water through the grains. Add the wheat extract and honey. Bring to a boil. Skim the scum off and then add 3/4 ounce hops for 1 hour. Turn off heat and add the last 1/4 ounce hops. Whirlpool and let stand to let the trub collect. Siphon into carboy and top to 5 gallons. Add yeast and shake vigorously. Bottle with 4 oz. corn sugar.

Specifics:

- O.G.: 1.050
- F.G.: 1.005

Alcatraz Wheat Beer

Classification: wheat beer, weizen, weissbier, extract

Source: Bryan Gros (bgros@sensitivity.berkeley.edu) Issue #746, 10/23/91

I primed half the batch (5 gal) with 1/3 cup corn sugar and the other half with 1/2 cup clover honey. After two weeks, the beer was great. The beer primed with honey, however, was way too carbonated. All you can taste is bubbles. In direct taste tests, this beer has more body than WheatHook, and is slightly sweeter. Compared to EKV, the beer is similar, but EKV Wiezen is slightly sweeter.

Ingredients:

- 3 pounds, dried wheat extract
- 2 pounds, Wheat malt
- 1 pound, Barley malt
- 1 pound, dried malt extract
- 2--1/2 ounces, Mt. Hood hops
- Wyeast Wheat beer yeast

Procedure:

Make a yeast starter two days beforehand. Mash the three pounds of malt a la Miller. Boil for one hour, adding 1-1/2 ounces hops at the start, 1/2 ounce at 30 minutes, and 1/2 ounce at 5 minutes. Cool and pitch yeast. Ferment. Bottle.

Specifics:

- O.G.: 1.057
- F.G.: 1.012

Hoppy Amber Wheat

Classification: wheat beer, weizen, weissbier, extract

Source: Michael Koruska (koruska@ils.nwu.edu) rec.crafts.brewing, 11/15/91

After 2 weeks in the bottle, this was a VERY hoppy beer. In my opinion it was too hoppy for the style. The color was a beautiful amber and it was very clear. After 2 months the hop bite subsided somewhat and it is now an excellent brew---crisp, clear and aggressive with a very white white head considering the color of the beer.

Ingredients:

- 6.6 pounds, wheat malt extract
- 1--1/2 pounds, dark dry malt
- 1--1/2 pounds, crystal malt
- 1 pound, wheat malt
- 1/2 pound, wheat flakes
- 1/4 pound, chocolate malt
- 2 ounces, of Hallertauer hops (Alpha 4.2) for full boil
- 1/2 ounce, Saaz hops (Alpha ??) for 20 minutes
- 1/2 ounce, Saaz hops to finish
- yeast

Procedure:

Mash the crystal malt, wheat malt and flaked wheat with 2 1/2 gallons of water using your favorite mash method. I used a step mash, holding for 20 minutes at 130 degrees, 30 minutes at 150 degrees and 155

for 20 minutes. Steep the specialty malts while bringing the rest of the water to a boil. Remove specialty grains and add extracts and wort from the mash as boil begins. Add Hallertau hops at beginning of boil. Add 1/2 ounce of Saaz at 40 minutes. Turn off heat after 60 minutes, and add last 1/2 ounce of hops.

Specifics:

- Primary Ferment: 1 week
- Secondary Ferment: 10 days

Wheat Beer #1

Classification: wheat beer, weissbier, weizen, extract

Source: Mike Lang (mike@chtm.unm.edu) Issue #675, 7/9/91

This one turned out good. Light amber color, a bit on the sweet side and I can taste a hint of clove.

Ingredients:

- 6 pounds, Wheat/Malt extract
- 1 pound, honey
- 3 cups, crystal malt
- 1 pound, DME
- 2 ounces, Hallertauer (boil 60 minutes)
- 1/2 ounce, Hallertauer (finish 2 mins)
- Wyeast Bavarian wheat yeast

Procedure:

Cooled overnight outside. Rack to new carboy next day and pitch WYeast Bavarian Wheat.

Wheat Beer #2

Classification: weizen, weissbier, extract, honey

Source: Mike Lang (mike@chtm.unm.edu) Issue #675, 7/9/91

This ones a little lighter, I was expecting a big difference in the hop taste and aroma but the difference was very slight. Maybe there were too many fermentables to let the hop taste through. Both brews have a good kick (sorry about the lack of gravities but I brewed during finals week.)

Ingredients:

- 6 pounds, Wheat/Malt extract
- 1 pound, honey
- 3 cups, crystal

- 2 ounces, Tetnanger (alpha 3.6) boil 1 hr
- 1/2 ounce, Tetnanger to finish 2 min
- WYeast Bavarian Wheat (from a previous batch)

Procedure:

Cooled overnight outside, rack and repitch slurry from previous batch.

Berliner Weisse

Classification: Berliner weisse, wheat beer, all-grain

Source: Aaron Birenboim, (abirnbo@rigel.hac.com) Issue #828, 2/20/92

Next time I will try something more like: 3--1/2 pounds pale, 1 pound wheat flakes, 2--1/2 to 3 pounds wheat malt, 1--1/2 ounces hallertauer IN THE MASH.

Some comments from the Unfermentables (Denver area brew club):

Many commented that the sourness was in fact different from the usual sour mash. Different, but not necessarily better or worse. All said the beer was clean, which is unusual for sour mashes, a good point for my technique.

Most said the souring (caried out to pH 3.4) was about right on, although I found it to be a bit too sour for my taste.

Most said the hop level was about right on (1 oz. hallertauer boil).

The only consistent criticism was a grainy flavor. This could be due to many things. It may just be that letting the GRIST sour extracted something nasty from the husks, etc. My fix for that problem would be to sparge, then sour the LIQUOR with pills ONLY, no raw grain.

Another souring method I'd like to use is a prolonged acid rest in the mash (like 3--5 days at 90 F). One fellow said the best sour mashed beer he had was made with this technique.

Another guy said a brewery in Germany pitched pure Lactobacillus Delbrueckii along with a standard ale yeast.

Ingredients:

- 5 pounds, pale malt
- 1 pound, Munich malt
- 1 pound, barley flakes
- 2 pounds, wheat malt

- 1 ounce, Hallertauer hops (boil)
- acidophilous capsules

Procedure:

This was a beer soured a la Papazian, except that I added some acidophilous capsules to the souring mash. I believe that most of the souring was due to the bacteria in the capsules.

Australian RedBack

Classification: wheat beer, weissbier, weizen, all-grain

Source: Allan Wright, (aew@spitfire.unh.edu) Issue #834, 3/2/92

I was modeling this beer after the Australian wheat beer RedBack.

Ingredients:

- 7--3/4 pounds, mix of 66% malted wheat extract and 33% barley malt extract
- 1 pound, crystal malt (steeped, removed before boil)
- 1 pound, amber unhopped dry malt extract
- 1--1/2 ounces, Kent Goldings hops (5.6% alpha) (60 minute boil)
- 1/2 ounce, Kent Goldings (10 minute boil)
- 1/2 ounce, Kent Goldings (5 minute boil)
- 1/2 ounce, Kent Goldings (in strainer, pour wort through)
- 1/2 ounce, Irish moss (15 minute boil)
- 3/4 ounce, Burton water salts
- 2 packs, Doric ale yeast (started 2 hours prior to brew)

Procedure:

My primary ferment started in 1 hour and was surprisingly vigorous for 36 hours. It finished in 48 hours. It has been fermenting slowly for 5 days and now has stopped blowing CO2 through the airlock at any noticeable rate (less than 1 bubble every 3--4 minutes) I took a hydrometer reading last night and it read 1.018. This seems high for a F.G. in comparison to my other beers of the same approximate S.G.

The last 1/2 ounce of hops was put in a strainer in a funnel and wort strained through it on its way to the carboy, as described in Papazian. A blow-off tube was used.

Day After 1040A Wheat

Classification: wheat beer, weizen, extract, weissbier

Source: John Devenezia (devenzia@euler.jsc.nasa.gov) Issue #879, 5/12/92

I have a delicious wheat beer coming out of the bottle right now and I thought with summer here y'all might want to give it a try. This beer is the best I've made so far and is also the first I've made with liquid yeast. Draw your own conclusions, but I know I will be using the liquid stuff from now on. The taste is hard describe; flavorful and slightly sour like a wheat beer should be, with a nice hop to it. It has a medium alcohol content.

This wheat beer was so good I'm going to make a variation of it for my next batch. It will be a raspberry wheat beer and I'll be adding about 4 pounds of berries to it.

Ingredients:

- 1 pound, malted wheat
- 4 pounds, Weizen extract
- 2 pounds, pale malt extract
- 1 ounce, Mt. Hood hops (boil)
- 1 ounce, Hallertauer hops (finish)
- Wyeast Bavarian wheat yeast

Procedure:

Put 2.5 gallons of cold, filtered water into pot. Added malted wheat (in muslin bag) to pot and brought the water to 180 degrees. Steeped the wheat for 30 minutes.

Removed bag of wheat and brought the water to boil. Added malts and boiling hops to pot and let boil for 60 minutes. Turned off the heat and added finishing hops. Force cooled the wort in an ice bath and put into primary fermenter. Added cold water to fermenter to bring the water level to 5 gallon mark. Pitched yeast.

Specifics:

- O.G.: 1.038
- F.G.: 1.010
- Primary Ferment: 4 days
- Secondary Ferment: 7 days

SunWeiss

Classification: weissbier, weizen, wheat beer, extract

Source: Bill Crick (crick@bnr.ca) r.c.b., 6/24/92

Ingredients:

- 1 pound, Klages malt
- 1 pound, malted wheat
- 1 can, John Bull unhopped light extract syrup
- 1 ounce, Saaz hops pellets
- Irish moss
- lager yeast

Procedure:

Microwave mash the Klages and wheat. Sparge with 1 gallon of water at 170.

Add extracts and 2/3 of the Saaz hops.

I used hot water to get to the protien rest temperature, and then from there used the microwave temperature probe and it's hold temp feature for the two conversion rests, and mash out to 170F. I used MedHigh power, and stirred every 10 minutes or so. The emphasis in mashing was on body, not fermentable sugar. It worked. The beer has considerably more malt flavor, body, and the dry hopping gave it a bit more tang than it usually has. Old recipe just used 1/2 pound of malted wheat, cold to boil, to add a bit of flavor.

Simple Wheat Beer

Classification: weizen, weissbier, wheat beer, extract

Source: John DeCarlo (jdecarlo@mitre.org) rec.crafts.brewing, 6/17/92

Ingredients:

- 6.6 pounds, wheat malt extract
- 1 ounce, Hallertauer hops (boil 60 minutes)
- Wyeast Bavarian wheat yeast

Procedure:

Boil extract and hops. Dump in fermenter with enough cold water to make 5 gallons. Pitch yeast.

Simple Wheat Beer

Classification: wheat beer, weizen, weissbier, extract

Source: Jon Binkley (binkley@boulder.colorado.edu) rec.crafts.brewing, 6/17/92

If you want a Bavarian style wheat beer (Weizen), you need to use a special strain of yeast called *Saccaromyces delbruekii*;

the only commercially available form this comes in is liquid culture.

Impress your friends with what an authentic tasting Bavarian Weizen you've brewed.

If you still refuse to use liquid yeast, I'd suggest going with more finishing hops---maybe 3 additions of 1/2 oz. each, 15, 10, and 5 minutes boil time. Wheat malt has very little intrinsic flavor---Weizen gets most of it's flavor from the yeast. If you use a standard ale yeast, plus the low hopping rate traditionally used for weizens, then you'll get a pretty tasteless beer (like the worthless wheat beers most American brewpubs and microbreweries sell).

Ingredients:

- 2 cans, Alexanders wheat malt extract
- 1 ounce, Hallertauer hops (boil 60 minutes)
- 1/2 teaspoon, Irish moss (15 minute boil)
- 1/4 ounce, Hallertauer (10 minute boil)
- Wyeast #3056 Bavarian wheat yeast
- 3/4 cup, corn sugar to prime

Procedure:

Boil extract and hops. Add hops and Irish moss as noted in ingredients section above. Dump in fermenter with enough cold water to make 5 gallons. Pitch yeast.

Hefeweizen

Classification: wheat beer, weizen, hefeweizen, weissbier, all-grain

Source: Jed Parsons (parsons1@husc.harvard.edu) Issue #917, 7/6/92

This is not as heavy as the German varieties, and does not have the clove-like taste: instead, I made it in pursuit of the taste of Grant's Weis Beer, which is much paler, and lighter of body; with a hoppier aroma; and drier, but not bitter, to the taste.

Ingredients:

- 5 pounds, wheat malt
- 3 pounds, 6 row lager malt
- 1 ounce, Tettnang hops (45 minutes before end of boil - alpha 4.7%)
- 1/2 ounce, Saaz (25 minutes - 3.8% alpha)
- 1/2 ounce, Saaz (10 minutes - 3.8% alpha)
- Wyeast 1056 ("American Ale")

Procedure:

Mash in 11 quarts water and protein rest 30 minutes at 130F. Starch conversion 90 minutes at 149F. Mash out and sparge 1 hour at 168F. Boil 1 hour, adding hops as indicated above.

Specifics:

- O.G.: 1.042

Bavarian Wheat

Classification: wheat beer, weizen, weissbier, all-grain

Source: Tony Babinec (tony@spss.com) Issue #927, 7/19/92

Target starting gravity is in the range of 1.050-1.055, so adjust the above grain bill. For a dunkelweizen, substitute a couple pounds of Munich malt for some of the pale malt, and substitute crystal malt for the cara-pils.

Cracking the wheat malt correctly takes some practice. I set the Corona mill more finely than for barley malt. The idea is not to pulverize the wheat malt, but to crack it well.

Ingredients: (for 15 gallons)

- 4--1/2 pounds, pale malt (barley)
- 4--1/2 pounds, wheat malt
- 1/2 pound, cara-pils malt
- 4 AAUs, Hallertauer (or other German hop) (bittering)
- light finishing hop (1/4--1/2 ounce, Cascade, last 10 minutes (optional))
- Wyeast Bavarian wheat yeast

Procedure:

When mashing, an initial protein rest is advised. If the usual protein rest is roughly 30 minutes, you might conduct a protein rest for 45 minutes at 122 degrees F before boosting the mash to a starch conversion temperature of 153/5 degrees F.

Weizen Schmeizen

Classification: wheat beer, weizen, weissbier, extract

Source: KENYON%LARRY%erevax.BITNET@pucc.Princeton.EDU Issue #931, 7/23/92

Ingredients:

- 6.6 pounds, IREKS wheat malt extract
- 6.6 pounds, IREKS light malt extract
- 2 ounces, Hallertauer leaf hops (4.4% alpha) (60 minute boil)
- 1--1/2 ounce, Cascade hops (alpha 5.7%) (30 minute boil)
- 1/2 ounce, Hallertauer plug, (15 minute boil)
- Wyeast #3056

Procedure:

Bring 3 gallons water to boil, remove from heat and add malt extract syrup (yes, all of it). Bring mixture to boil, add Hallertauer bittering hops. After 30 minutes add Cascade bittering hops, 15 minutes later add Hallertauer plug (I used hop bags for all 3 additions). Cool wort (about 3.5 gallons) to about 100F, siphon onto another 3--1/2 gallons of cold tap water, aerating vigorously. This produced 7 gallons of wort with a S.G.=1.065 (I get great extract efficiency from my extracts!).

Rack to two carboys with about another 1--1/2 gallon water (total yield to 10 gallons). Pitch yeast at about 75.

Bavarian Weiss

Classification: wheat beer, weizen, weissbier, extract

Source: Frank Dobner (fjdobner@ihlpb.att.com) Issue #937, 7/29/92

This was a much fuller bodied beer than would be called for in this style beer. Also the color and the way light passes through the liquid is far from my idea of shining golden Bavarian Weiss.

Ingredients:

- 2 3.3 pound cans, M&F wheat malt extract
- 1--1/2 ounces, Hallertauer hops (boiling)
- 1/2 ounce, Hallertauer hops (Finishing)
- 1/4 teaspoon, Irish moss
- 3/4 cup, dry malt extract for bottling (turned out to be too little)
- Wyeast Bavarian wheat liquid yeast

Procedure:

I brewed according to the standard procedures one finds in TCJoHB for an extract

brew adding the Irish Moss in the last 10 minutes of boil.

Franko's Magnificent Eichenweizen

Classification: wheat beer, weizen, weissbier, extract

Source: Frank Bruno (fbruno@rapnet.sanders.lockheed.com) rec.crafts.brewing, 9/2/92

Ingredients:

- 1 pound, light dry extract
- 1 3.3--kg can, Ireks wheat extract
- 1 ounce, Hallertauer (7.5% alpha)
- 1/4 ounce, Hallertauer (7.5 alpha) (finish)
- 1 teaspoon, Irish moss
- 1 ounce, Oak chips
- Wyeast 3056 Bavarian Wheat

Procedure:

Boil 1--1/2 gallon water. Add Irek's wheat extract, 1 pound dry malt extract, and 1 ounce Hallertauer. Boil 40 minutes. Add 1/2 ounce finishing hops, 1 ounce oak chips, and 1 teaspoon Irish moss. Let cool. Add water to bring volume to 5 gallons. Pitch yeast.

Specifics:

- O.G.: 1.045
- F.G.: 1.012

Red Wheat Ale

Classification: wheat beer, weizen, weissbier, all-grain

Source: Larry Barello (uunet!polstra!larryba) rec.crafts.brewing, 9/21/92

This is my most recent favorite all-grain recipe.

Brown/Golden ale. Light, refreshing and a nice aroma of chocolate malt for interest. Could be made with extracts by using 1 can each of pale malt and wheat extract syrup (or powder). Easy drinking beer.

Ingredients:

- 3 pounds, pale malt
- 3 pounds, wheat malt
- 4 ounces, medium crystal (~40L)
- 1 ounce, chocolate malt

- 1/3 ounce, Chinook Pellets for 45 minutes (4 HBU)
- 1/2 ounce, Cascade Pellets for 20 (2.5 HBU)
- 1/2 ounce, Tettnanger Pellets for 10 minutes
- Whitbread ale yeast

Procedure:

Treat 7 gallons water with 1/4 ounce gypsum. Mash in 8 quarts at 170F for a target of 156F. When beer is fermented, prime with 1/2 cup sugar, fine with 1/2 teaspoon of gelatin, keg or bottle.

Specifics:

- O.G.: 1.040
- F.G.: 1.015

Drew's Brew Wheat

Classification: wheat beer, weizen, extract

Source: Andrew Lynch (atl@kpc.com), HBD Issue #1066, 1/29/93

I've gotten a number of complements on my extract wheat beer, and a request for the recipe, so I thought I'd post it here.

This is about the simplest recipe I've ever made, and it tastes great. Clean and refreshing, and a little on the light bodied side. I might lower the lovibond rating of the crystal malt to get a color that more matches the flavor. I'll be attempting to recreate this with all grain this weekend.

Ingredients:

- 2, 4 lb cans Alexanders 60% wheat 40% barley unhopped extract
- 1 lb 80L crystal malt, crushed
- 2 oz 5.3 alpha Styrian Golding hop plugs
- 2 oz 6.1 alpha Cascade whole hops
- Wyeast #3056 Bavarian Wheat yeast

Procedure:

3 days before brewing, pop the Wyeast package. 2 days before brewing, pitch Wyeast package contents into a starter made from 2 cups water, 1 cup light dry malt extract, and 1 Tettnanger pellet. I use this type of starter on all my batches and pitch *after* high krausen.

BrewDay: 1) "Teabag" the Crystal malt, and add to 3 gallons cold water. 2) Bring almost to a boil and remove the "teabag". 3) Add malt extract and bring to a boil. 4) Add Styrian Goldings hops and boil for

one hour. 5) Add Cascade hops, return to boil and remove from heat. 6) Steep 15 minutes. 7) Chill with immersion chiller to 80F. 8) pour into clean fermenter and top up to 5.5 gallons total volume with cold water. 9) shake up starter, pitch and vigorously stir wort. 10) Ferment ~3 days at ~68F. 11) Rack to secondary. 12) bottle when clear (~1 week) with 1.25 cups light dry malt extract.

American Wheat

Classification: wheat beer, weizen, all-grain

Source: Dan Morey (dmorey@iastate.edu), HBD Issue #1351, 2/17/94

In this recipe, wheat made 27% of total grist. I would note that this beer was fermented warm (77F). The beer was very tart and had hints of cloves in the nose. I have also made an *American Wheat* (about year and a half ago) with wheat making 43% of the grist, fermented with Nottingham dry ale yeast at cooler temperatures (62F). This beer had the very same characteristics, tart with a hint of clove! I still believe that the yeast plays the greatest role in producing this clove character, but I believe that the wheat plays a large role in this flavor than generally accepted in homebrew circles. One final note, a group of brewer's in my homebrew club did a not so scientific study of the affects of yeast. One yeast, EDME dry, produced a wheaty characteristic (though the beers brewed where not wheat beers).

Ingredients:

- 8 lbs pale 6-row
- 3 lbs wheat
- 1 oz N. Brewer (1 hour)
- 1/2 oz Hallertauer (1 hour)
- 1/2 oz Hallertauer (10 minutes)
- Nottingham Dry Ale Yeast. ????

Al's Amber Wheat Beer

Classification: wheat beer, extract

Source: Allan Wright Jr. (aew@spitfire.unh.edu), HBD Issue #1166, 6/21/93

This recipe produces an excellent summer beer. Light in body, but with a nice hop Flavor and nose to make it enjoyable to drink. I also use this as the base for my fruit beers.

With 5 lbs. of blueberries added to the secondary it is truly special!

Ingredients:

- 3.3# Can Mutton and Fisson Light Unhopped Extract
- 2.0# Bag of Unhopped Wheat Dry malt
- 1.0 oz. Cascade Leaf Hops (Boil)
- 0.25 oz. Cascade Leaf Hops (Flavor)
- 0.25 oz. Cascade Leaf Hops (Aroma)
- 1 tsp. Irish moss
- 2 Packages Mutton and Fisson Ale Yeast

Procedure:

Remove 1 1/4 cup of wheat malt and save in zip-lock bag for priming.

Bring 1.5 Gallons water and Malts to a boil. When boil starts fully set your stove timer (watch, hourglass, whatever) to 45 mins. For leaf hops I don't use a hop bag, you can if it makes you feel good.

45 Mins: Add Boil Hops - 1.0 oz.

15 Mins: Add Irish moss - 1 tsp.

10 Mins: Add Flavor Hops - .25 oz.

2 Mins: Add Aroma Hops - .25 oz.

0 Mins: Pour through strainer and funnel(with strainer) directly into carboy with 2+ gallons of cold water as quickly as possible. Fill to top with more cold tap water. Swirl carboy to mix hot and cold evenly. Pitch yeast.

Weiss Bier

Classification: weizen, wheat beer, all-grain

Source:

CHUCKM@PBN73.Prime.COM, HBD Issue #1099, 3/17/93

This weekend I brewed a 1/2 batch (2.5 gal) using a single decoction process (my first time). This is the recipe.

Ingredients: (for 2-1/2 gallons)

- 3 pounds german wheat
- 1.5 pounds american 6 row
- 1/2 oz hallertau pellets
- Yeast Bavarian wheat (3056)

Procedure:

I mashed in with 1 quart/pound of water. My first question is: when I pull my decoction for separate heating and boiling it is

not very liquid, and indeed, during boiling it gets pastey(starts sticking to bottom).

Specifics:

- O.G.: 1.038

#8 Weizen II

Classification: wheat beer, weizen, extract

Source: Lynn Kerby (lfk@veritas.com), r.c.b., 5/5/93

I brewed a couple of beers with the wyeast wheat yeast last year and was satisfied with the results (one of the beers took 1st place in the HWBTA competition back in February). As far as temp ranges go, I believe that I fermented in the low 70's for both primary and secondary. If you ferment too warm (mid 70's and up) I suspect that you will get a very phenolic brew. One of the judges in the HWBTA competition felt that I should try fermenting a little cooler to reduce the phenolics - I thought it was perfect and it was certainly the taste I was shooting for!

Ingredients:

- 5 lb Wheat Dry Malt Extract (from GFSR)
- 1 lb Bulk Pale Dry Malt Extract
- .75oz Hallertau - Northern Brewer Plug Hops (leaf) 7.5% AA (60 minutes)
- .25oz Hallertau - Northern Brewer Plug Hops (leaf) 7.5% AA (30 minutes)
- .125oz Saaz Leaf Hops 2.9% AA (15 minutes)
- .125oz Saaz Leaf Hops 2.9% AA (finish)
- Yeast 3056 Bavarian Wheat

Specifics:

- SG: 1048
- FG: 1010
- Primary: Plastic, 3 days @ 70F
- Secondary: Glass, 15 days @ 70-75F
- IBUs: 26

German Hefe Weiz

Classification: wheat beer, weizen, hefe-weizen, all-grain

Source: Rick Garvin (rgarvin@btg.com), HBD Issue #1168, 6/24/93

The recipe performed as expected for my set up with extraction of 29 SG points/lb for a decoction. I use a 48 qt cooler with the copper slatted wort collector that we have all seen. I do not believe that the geometry of the picnic cooler mash-tun (wider than tall) gives as good a grain bed, clarity, or extraction as I have gotten with the insulated Zap-Ap style (taller than wide). But, the cooler is more workable for 14 gallon batches.

Ingredients:

- 15 lbs Ireks Wheat Malt
- 10.5 lbs DeWolf-Cosyns Pils Malt
- 2 oz 4.6% German Hallertauer Pellets (assume 25% utilization) 60 min
- Weihenstephan Weizen Yeast (96? 69?)

Procedure:

1.Preboil all water, chill, and siphon off of sediment.

2.Mash in at 99F, hold for 15 minutes.

3.Boost to 122F, hold for 15 minutes.

4.Perform first decoction with thickest 40% of mash. Heat in 15 minutes to 160F, hold 15 minutes. Heat in 15 minutes to boiling. Boil for 20 minutes. Mix back into mash tun over 10 minutes.

5.Hold at 147F for 20 minutes.

6.Perform second decoction with 30% of mash. Heat in 15 minutes to 160F, hold 15 minutes. Heat in 15 minutes to boiling. Boil for 10 minutes. Mix back into mash tun over 10 minutes.

7.Sparge at 172F to collect 15 gallons.

8.Boil two hours.

9.After hot break occurs collect one gallon of speise (wort) for priming.

10.Add hops for last 60 minutes.

11.Pitch yeast at 58F. Allow temperature to rise to 65F over three days.

12.Bottle with 1 4/5 qts speise per 5 gallons.

This process took about 10 hours from start to clean up excluding pre-boiling the water. I am quite happy with this beer. It has a smoothness that I have not tasted with my other Hefe Weizen's that I attribute to the unhopped speise. I found Eric Warner's book quite helpful and pretty much followed his guidelines verbatim. I was surprised at the very easy sparge. I did stir after one hour and recirc 1/2 gallon. The run-off was clear and I had no stuck mash problems.

Wacky Weizenbock

Classification: wheat beer, weizen, weizenbock, bock, extract

Source: Jonathan Gibbens (jgibbens@polyslo.csc.calpoly.edu), HBD #1190, 7/27/93

I'm not sure about the "authenticness", but who cares? It turned out really good! Fruity and dark with a very noticeable alcohol smell.

Ingredients:

- 6 lbs Brewmaster Dried Wheat Extract
- 3 lbs Brewmaster Dried Amber Malt Extract
- 1/2 lb chocolate malt
- 2 oz Hallertauer fresh hops (boiling - 1 hour)
- 1/2 oz Hallertauer fresh hops (flavor - last 20 minutes)
- 1/2 oz Hallertauer fresh hops (aroma - last 2 minutes)
- Wyeast Liquid Wheat Beer Yeast

Procedure:

Prepare according to the standard Papazian method for extract beers. Starting gravity: 1.61 Starting Potential alcohol: 9% Ending gravity: 1.16 Ending Potential alcohol: 2% Primary and Secondary fermentation took 1 month. I believe that the high alcohol content (7%) pickled the yeast and stopped fermentation in it's tracks. Bottled with 1 1/4 cup DME.

Cat Claw Wheat

Classification: wheat beer, weizen, all-grain

Source: Glen A. Wagnecz (wagnecz@pica.army.mil), HBD Issue #1370 3/11/94

Here's a recipe for a wheat beer I brewed recently. It has a golden orange color and a nice tang to it. Enjoy.

1. I'm finding more and more uses for Cascades!
2. It's called "cat claw" wheat because of an incident that occurred while brewing. Both the cat and dog (65#shepard) are allowed to watch the brewing process but are not allowed to cross the line from the den into the workshop area. They normally are content to sit side by side and share the doorway. For

some unknown reason (this batch smelled particularly good??), a fight broke out and the dog bough a mean shot from the cat on the nose. I couldn't call it whining pooch wheat, could I??

3. Don't fear the high wheat to pale ratio as far as a stuck mash drain. I had no problem whatsoever and even had to slow the drain rate down so as to not sparge too quickly. (I use a 6' X 1/2" slotted coil as my manifold).

4. EXTRACT BASED. I've made a good extract based wheat using the same proportion of hops/time schedule and 3.3 #'s of Northwestern Lq. Extract + 4 #'s of light DME (domestic-Red Bank Brewing). << 5 gallon batch!!!

Ingredients: (for 13-1/2 gallons)

- 15 pounds of wheat malt
- 10 pounds of pale 6-row malt
- 1.5 oz. of fresh '93 cascade whole hops
- 0.75 oz. of fresh '93 tettnanger whole hops
- 3/4 # Laaglander light DME
- Wyeast #3056

Procedure:

1. Make a starter with the 3/4 # of DME and 1 gallon of water. Boil down to 3/4 of a gallon and cool with an airlock in place. Pitch a _well puffed_ pack of 3056. Let this go for two days.

2. Preheat the mash chest with a quart or two of boiling water. Empty preheat water and mash in the grains with about 5 gallons of 140 F. to hit a protein rest around 122 F. After about ten minutes, withdraw 4 quarts of liquor from the bottom of the mash, bring to a boil, and add back to the mash. (This was to hold temp., you might not have to).

3. After another ten minutes (20 minutes total protein rest), use about 4-5 gallons of boiling water to hit around 155 F. Hold for 45 minutes. Additional boiling water can be used if necessary, but should be avoided if possible. (I like to hold the extra H2O for sparge if I can). You can also withdraw a gallon at a time, bring to a boil, and return it to the mash (2-3 times max.) to hold temp. (Yes, I know that I'm over the 1 qt./#grain recommendation...)

4. Sparge right into the kettle using 7 gallons of 175 F. water. Go right to the boil (that's right, no mashout) and skim off the

gray oily foam that comes to the top (subsides after 5-10 minutes).

5. Boil down to 13.5 gallons and add the cascades. Boil for 60 minutes.

6. Turn off heat and add the tettnanger. Let steep for about 15-20 minutes. Run through cooling unit to yield three four-gallon cuts to three 5 gallon fermenters. OG on my last run was 1.056.

7. Pitch 1 qt. of well mixed starter to each fermenter. Ferment at 70 F. for 2-3 days, until things settle down. Lower temp to 67-68 and ferment for another 11-12 days (total 2 week ferment). I use the brewcap system (except for stouts!) and tap the yeast that settles. Final gravity should be around 1.015 to 1.018.

8. Siphon to keg, chill to 45 F. and CO2 at 2.6 volumes (30 psi til it won't take any more, then go to about 17 psi).

9. Bottle and age for at least three weeks. It's good off the keg right at day 0 but improves mucho by day 21!

Specifics:

- O.G.: 1.056
- F.G.: 1.015

Dunkelweizen

Classification: wheat beer, weizen, dunkelweizen, all-grain

Source: Rich Lenihan (rlenihan@marcam.com), HBD Issue #1441, 6/4/94

I just made a dunkelweizen this weekend. I would say, from reading Warner's book, that the best way to add color is with dark munich malt. I don't think (from memory) that he used crystal or chocolate malt in any of his recipes. Since I could not find any dark munich malt, however, I "cheated" with crystal and chocolate malt.

Ingredients:

- 5 lbs wheat malt
- 3 lbs light munich
- 1.25 lbs Briess 2-row
- 8 oz light crystal (20L)
- 2 oz medium crystal (40L)
- 2 oz chocolate malt (400L)
- 1 ounce Hallertauer hops (4.9% alpha, boil)
- wheat yeast (Wyeast Bavarian wheat or Yeast Labs W51)

Procedure:

This, along with a 90-minute boil, gave me the medium-amber color I was looking for. Time will tell if the crystal and chocolate will give the beer an undesirable harshness. I think you'd want a fairly soft finish in any weizen. I've tried this year's SA Summer Wheat (Dunkelweizen) and I think it's too harsh, as well as under-carbonated. The color's right, though.

Dunkelweizen

Classification: wheat beer, weizen, dunkelweizen, dark wheat, all-grain

Source: Marvin Crippen (mandos@u.washington.edu), HBD Issue #1447, 6/11/94

I ended up repitching the yeast from a previous batch (Room-mates bavarian weizen, D&M Brockington) and the yeast didn't create the banana & clove taste, but the aroma was right on. I think the yeast had just been used too many times.

The beer scored a 37 and NHC and a 30 at Heart of the Valley. The NHC judges thought I'd used chocolate malt to get the color, go figure. I personally think the color ended too dark. Next time I'm going to try 3 lb Caravienna, 2 lb English Pale, and 7 lb Wheat.

Ingredients:

- 7 lb Dark Wheat Malt
- 2.5 lb Munich Malt
- 2 lb Caravienna Malt
- .5 lb Carapils Malt
- 1 oz Hallertaur Hersb.(2.9 AAU) 60 minutes
- 1 oz Tettnanger (6.2 AAU) 15 minutes
- 1 oz Hallertaur Hersb. (2.9 AAU) 1 minute
- Wyeast #3068

Procedure:

Single Step Infusion (no protein rest) at 158 degrees F.

Specifics:

- O.G.: 1.052
- F.G.: 1.010

Maple Wheat Ale

Classification: wheat beer, maple beer, weizen, extract

Source: Rob Mongeon (mr_spock@delphi.com), r.c.b., 7/8/94

I used a 50/50 wheat/malt xtract for the base with 1 quart of grade A Vermont maple syrup. (Vermont = #1 syrup) I kept the flavor/aroma hops low so that the flavor of the syrup would shine through.

Ingredients:

- 6 lbs malt/wheat extract
- 1 qt. VT grade A maple syrup
- .5 oz Nothern Brewers hops 60m = 9.8 IBU
- 1oz H'Taur hops 40m = 4.0 IBU
- Wyeast 1056 chico, SN, Amer ale yeast

Procedure:

Ferment at 68-70 for 3-4 days. X-fer to secondary for at least 2 weeks. Keg or bottle anytime after that.

Specifics:

- O.G.: 1.049
- F.G.: 1.013

Old Bavarian Dunkles Weissbier

Classification: dunkelweizen, weizen, wheat beer, dark wheat beer, extract

Source: Edwin Sharp (esharp@sage.cc.purdue.edu), r.c.b., 1/25/93

Ingredients:

- 4 Pounds Dark malt extract
- 4 pounds wheat malt extract
- .8 g alpha acid (Tettnanger or Hallertauer (2.8 HBU))
- Liquid Weissbier yeast

Procedure:

Boil 70 minutes, adding 1/2 hops at start, 1/2 at 40 minutes, and small quantity of aroma hops at 55 minutes. Allow to complete fermenting (the book says 3-4 days) Add 1 1/2 quarts of unhopped wort and some lager yeast, bottle.

Specifics:

- O.G.: 1.050

German Weisen Beer

Classification: wheat beer, weizen, extract

Source: Eric Pendergrass (pendea3@wfu.edu), r.c.b., 12/8/94

Here's one which I just finished and which, IMHO, is excellent! After about 5 weeks, it is perfect. Enjoy!

Ingredients:

- 1 can Irek Wheat Malt Extract (unhopped)
- 1 lb Light DME
- 1 cup Cara-Pils Malt
- 1 cup Crystal Malt-10L
- 1.5 oz. Hallertauer Hops (bittering)
- 1 tsp. Irish Moss
- .5 Oz. Saaz Hops (for finishing)
- 1 pack Wyeast #3056 Wheat Yeast
- 3/4 cup Priming Sugar

Procedure:

Crack all grains and place in grain bag. Dissolve can of malt and DME in 1-2 gal. of water in the stock pot. Add the gab of grain to the pot and adjust the heat to achieve boiling temperature. The instant the water starts to boil, remove the grains from your stock pot. Add the bittering hops and maintain the boil. After 25 minutes, add the Irish moss and continue to boil. After 20 minutes, add the finishing hops and boil for an additional 2 minutes ONLY. Remove the stock pot from the heat and attach a lid. Place the pot in a sink of ice to cool until it reaches 75-80 degrees. Pour the cooled wort into a sanitized fermenter and top off to 5 gallons. Add the active yeast starter. Once fermentation has started, move the fermenter to an area of 55-65 degrees.

Specifics:

- O.G.: 1.045-1.052
- F.G.: 1.008-1.014

Hefeweizen Dunkel

Classification: wheat, weizen, dunkelweizen, extract

Source: Gary Welk (welkg@wolverine.cig.mot.com), r.c.b., 12/12/94

It came out awesome, IMHO! Several friends that have been brewing for years really liked it and are now trying the recipe as well. It was good from the start but after

several months in the bottle, it has gotten really smooth and tasty. Even with the extra malt, it doesn't seem to malty. Would you call this a dunkel-weizen-bock? Enjoy!

Ingredients:

- 6 lbs. Northwestern wheat (50/50) malt extract
- 3.3 lbs. Northwestern gold malt extract
- 1/4 lb. Roasted barley
- 1/4 lb. chocolate malt
- 1/4 lb. black patent
- 3/4 oz. Hallertauer hops (4.6%) (@60 minutes)
- 1/4 oz. Hallertauer hops (4.6%) (@2 minutes)
- 1/2 tsp. Irish Moss (@10 minutes)
- Wyeast #3056 Bavarian wheat lager yeast
- 3/4 cup corn sugar for priming

Honey Wheat Beer

Classification: honey wheat, wheat beer, weizen

Source: John E. Campbell
(m950936@holloway.nadn.navy.mil),
HBD Issue #1704, 4/12/95

About two weeks ago I bottled a batch of honey wheat beer that turned out rather outstanding. Albeit I am an extract homebrewer currently, it still was excellent! Here's the recipe for all that are interested...

Ingredients:

- 1 3kg can Ireks wheat/barley extract
- 1.5 lb clover honey
- 1 oz Tetnang hops (3.4%AA ??) in the boil for 45 min
- 1 oz Hallertauer hops (German) (4.5%AA ??) for last 10 min
- 1 pkg Wyeast Weihenstephan Wheat variety

Weizenbock

Classification: wheat beer, weizen, weizenbock, extract

Source: Doug Wronka
(doug.wronka@mbbs.com), r.c.b., 8/18/95

Here's a recipe for a Wiezenbock that I really liked, it was very much like one from our local microbrewery.

This beer was delicious and went very fast(1 week in the bottle and to the fridge).

Ingredients:

- 1 can (3lb 10oz) of Glenbrew Brewmart Australian Dunkelbock
- 3 lbs of wheat DME
- 1 1/2 light DME
- 1 oz Hallertau hops(3.7 alpha)
- Glenbrew kit yeast

Procedure:

Boiled DME and hops for 15 mins in 1 1/2 gals of water. Added liquid malt and continued boil for 10 mins. Added to 3 1/2 gals of cold water and used yeast from Glenbrew kit. After 5 days I racked to the secondary and added the finings from the Glenbrew kit. Leave in secondary for 10 days then primed and bottled.

Dunkelweizen

Classification: wheat beer, weizen, dunkelweizen, extract

Source: rictorsan@aol.com, r.c.b., October 11, 1995

I've never seen dark wheat malt but here's an extract recipe I concocted for a dark wheat. It came out tasting like Sam Adams Dark Wheat Beer. It was pretty popular with my friends. Heres what I did:

Ingredients: (for 5 gallons)

- 5 lbs Wheat Extract
- 2 1/2 lbs Gold Extract
- 1/4 lb roasted barley
- 1/4 lb chocolate malt
- 1/8 lb crystal
- 1/4 lb black patent (optional)
- 1 oz Hallertau (pellets) @ 60
- 1 oz Tettnanger (pellets) @ 10
- 1/4 oz Sazz (Pellets) steep
- tsp of Irish Moss
- 3065 Bavarian Wyeast

Procedure:

1 week in primary, 2 in second, drank in 4.

Specifics:

- FG: 1.011

Franken-weizen

Classification: wheat beer, weizen, all-grain

Source: Don Hatlestad (DHatlestad@aol.com), HBD #1876, 11/6/95

In my usual fasion, I brewed a weizen without ever having tasted a German weizen or weisbier. The taste of it was so surprising that I ran out and bought a bottle of Ayinger Brau-weisse just to see if the taste was close. As it turns out, my weizen was somewhat similar with some exceptions. Mine is a little big, a lot more malty, a little under carbonated (though not much), and a tiny bit sweeter. Mine was similar in that it has just as much banana and clove aroma as the Brau-weisse and I got the hops just right.

The primary fermentation of this beer was so vigorous that it clogged the airlock and blew the lid off of my plastic-bucket primary. I've never needed a blow-off tube for my plastic ferm before.

I got such surprising results from this weizen that I thought I would pass along the recipe.

Ingredients:

- 6.5# Wheat malt
- 3# Vienna malt
- 2# 2-Row malt
- 1 oz Tettnanger, 4.4%AA, 45 min
- 1 oz Saaz (Domestic), 4.0%AA, 15 min
- Wyeast 3068

Procedure:

My water is moderately soft; added 2 teaspoons of gypsum to the mash.

Mash schedule: 40 minutes at 50C; added an infusion to raise to 60C, rest for 15 minutes; added heat directly to raise to 70C, rest for 60 minutes; raised temp to mash-out.

Primary ferment 7 days at 21-22C. Secondary ferment at 20C for 12 days. Force carbonated in the keg to 2.7 volumes of CO2.

Specifics:

- OG 1.054
- FG 1.014

Weissbier

Classification: wheat beer, weizen, extract

Source: Larry Johnson, (lilboypbrew@aol.com), r.c.b., 11/9/95

If you're interested in an extract recipe, this is the easiest, best beer I ever made.

Everyone who's tried it can't believe the story of how hot it fermented, because it was great! Gonna try it again next year, but the spousal unit sez the AC ain't goin' off for no beer. Ah, well; so it goes....

Ingredients:

- 1 6.6 lb. can of Ireks wheat extract (100% wheat, BTW)
- 1 1.4 lb. can of Alexander's "Kicker" barley extract
- 0.5 lb. light crystal malt
- 0.5 lb. malted wheat
- 1.5 oz. Hersbrucker hop pellets
- Brewtek German Wheat Yeast #1

Procedure:

Make a 500 ml starter several days ahead. Give yourself a week to get the slant stepped up to this level.

Steep the malts in 1 gal water @ 170 F for 20 min. Remove grains and add extracts. Stir until dissolved, then bring to a boil. Add 1oz hops. Boil 30 minutes, add remaining hops (0.5 oz). Remove from heat. Chill and pitch yeast. Ferment - NOW HEAR THIS - at 75 to 80 F. At this point (8 days in the primary; just had racked to the secondary) my air conditioner broke. We had just packed up to leave for a week in Florida, so I left it. Middle of July in GA - no AC. It stayed in the primary for 12 days. It bubbled furiously for most of the 20 day fermentation. I bottled it and started drinking it in 2 weeks. Delicious!

R Squared American Honey Wheat

Classification: wheat beer, weizen, honey wheat, all-grain

Source: bunningw@ns.acc.af.mil (private correspondence), 7/19/95

This beer took 1st place in category at the Emerald Coast Brewfest in Ft. Walton Beach, FL, in 1994. It's been brewed 6 times with 4 different yeast strains; Yeast Lab Canadian Ale (2), Yeast Lab Dussel-

dorf Ale, WYeast American Ale, and BrewTek American White (2). The winning recipe was brewed with the Canadian Ale, but my personal favorite was brewed with the Dusseldorf Ale strain. It's an offshoot of Papazian's Rocky Raccoon Honey Lager that's been converted to all-grain and beefed-up. It's a golden American Wheat that's refreshing and lightly hopped. The perfect beer to brew for summer sipping.

Ingredients: (5-1/2 gallons)

- 3 lbs. DWC Pale Ale Malt
- 3 lbs wheat malt
- 1/2 lb Carapils malt
- 1/2 lb DWC Aromatic malt
- 2 1/2 lbs clover honey
- 1 tsp gypsum
- 1/2 oz 8.0 alpha Northern Brewer (60 minutes)
- 1/2 oz 3.6 alpha Fuggles (15 minutes)
- 1/2 oz 3.6 alpha Fuggles (end of boil)
- suitable ale yeast
- 7/8 cup corn sugar (priming)

Procedure:

Two-step infusion mash. Gypsum added to increase calcium and lower PH. Protein rest at 122 degrees for 30 minutes. Raise to 152 degrees for conversion and hold for 1 hour. Mash out at 165 degrees and hold for 5 minutes. Sparge with 3.5 gallons 170 degree water. Bring to a boil and add honey. Boil one hour and follow hop schedule. Chill, aerate, and pitch yeast.

Specifics:

- Primary fermentation: 1 week @ 68-70 degrees.
- Secondary fermentation: 2 weeks @ 68-70 degrees.
- O.G. 1.053
- F.G. 1.012

Wheat Ale

Classification: wheat beer, American wheat, all-grain

Source: Jack Smith (qr1661@trotter.usma.edu), HBD Issue #1978, 3/7/96

I recently brewed my first wheat beer trying to replicate the types of wheat ales and hefeweizens I used to drink in the Northwest; these types include Widmer Hefeweizen, Pyramid Hefeweizen and Wheat Ale, and many others I can't remember; but

they all had a common, distinctive character that I think specifically typified the Oregon/Washington-area wheat beer. I prefer these types over the German weizens/hefeweizens like Paulaner Hefeweizen. I am pleased with my wheat ale and would like to know if anyone has any insight as to the particulars of those northwest wheat beers or any recipes for clones. I would like to experiment (read drink) in this area for awhile.

Ingredients:

- 4 lbs Harrington
- 3 lbs Belgian Wheat
- .25 lbs Crystal (60L)
- .5 oz Chinook (12aa) boiling
- 1 oz Mt Hood (5 mins before end of boil)
- .5 cup of WY1056 slurry from another primary

Procedure:

40-60-70 Mash Schedule / 90 min boil

Specifics:

- OG 1.042
- FG 1.008
- Color- 6 SRM

Honey Wheat

Classification: wheat beer, honey wheat, extract

Source: John Meredith (johnm@byron.apana.org.au), HBD Issue #1930, 1/9/96

Here's my honey-wheat recipe (extract). The yeast I used was cultivated from a Fransiskaner Hefe-Weissbier. I'm unsure if this is a bottling yeast, but the resulting beer has a light body and good head retention. A nice drinkable summer beer (IMHO). In retrospect I'd be inclined to use 1 lb of a stronger honey (Australian blue gum ;-) and 1lb of dry malt extract to give better body.

Ingredients:

- 1 can Munton&Fison's Premiere Weizen
- 2 lbs Light honey (strawberry clover)
- 1 lb Dextrose
- A suitable Weizen yeast (preferably liquid)
- 3/4 cup sugar or equivalent malt extract

Procedure:

Boil honey, Weizen extract and dextrose for 15 minutes in 1.5 gal water. Tip into fermenter, and add water to make up 5 gal. Allow to cool and add yeast. Fermentation should be complete in around 3-4 days. Bottle with priming sugar.

Specifics:

- OG : 1.040
- FG : 1.008

Weizen Heimer

Classification: wheat beer, weizen, extract

Source: Gabrielle Palmer (gabrielle-palmer@e-mail.com), HBD Issue #1931, 1/10/96

Ingredients:

- 6.6# Wheat LME
- 1#crystal malt 40L (cracked)
- 1#honey
- 1-1/2 oz. Cascades or Hallertauer hops (60 minute boil)
- 1/2 oz. Cascades or Hallertauer hops (15 minute finish)
- 1 pkg. Wyeast 3068 Wheinstephen Wheat Yeast
- Irish Moss (clarifying)
- honey or DME (priming)

Procedure:

Primary ferment: 3-5 days Secondary ferment: 5-8 days

Mad Monk Oatmeal Honey Wheat

Classification: wheat beer, weizen, honey wheat, extract

Source: midgard@nycmetro.com, r.c.b, 9/28/95

I think yer looking at a approx 7+ % Alcohol content there. (Williams in CA make a Oatmeal Extract).

Ingredients:

- 6 pounds of Williams dark Oatmeal Extract Syrup
- 3 pounds Dry Weizen Extract
- 1 pound Honey
- 1/2-1 ounce of Cascade hops for bittering

- 1/2-1 ounce of Cascade for Flavoring at end of Boil or Dry Hopped

Improvisational Wheat

Classification: wheat beer, American wheat, fruit beer, raspberry wheat, all-grain

Source: Marty Tippin (martyt@sky.net), HBD Issue #2116, 7/21/96

This turned out to be probably the best beer I've ever made. I made an 11 gallon batch so I could add raspberries to half of it for a raspberry wheat and have the other half as an American wheat. I was amazed at how well both came out and plan to do another batch when it cools off a little outside.

To make a raspberry wheat from half the batch, I added 5 lbs of raspberries (purchased frozen, thawed to room temperature and mashed with a potato masher) to a large fermenter and racked half of the batch into it after the secondary fermentation was complete. This fermented another two weeks before bottling with 3/4 cup of corn sugar. FG after raspberry fermentation was 1.001 (!)

The American Wheat half of the batch has a nice citrusy flavor and is quite cloudy (which I wanted). The raspberry half is a deep red color, and has a magnificent raspberry aroma and pronounced raspberry flavor. It had a real alcohol bite for several weeks after bottling (due to the SG drop from 1.049 to 1.001) but has mellowed quite nicely in the last month or so - it still packs quite a kick though!

Ingredients: (for 11 gallons-- quantities can be halved for 5 gallons)

- 3.0# Unmalted Wheat
- 3.5# Wheat Malt
- 8.0# Klages Malt
- 1.0# Carapils (Dextrine) Malt
- 1.5# Vienna Malt
- 2.5 oz. Tettninger (whole) 4.3% boil 45 minutes
- 1.0 oz. E. Kent Golding (pellets) 4.5% boil 45 minutes
- BrewTek "American White Ale" CL-980; 1 gal starter built up from slant

Procedure:

I get about 88% conversion efficiency from my system so you may need to adjust the

grain bill to reach the same OG. About 23 IBU total for hops.

Crush unmalted wheat separately from other grains. Add water to cover and boil 30 minutes, adding more water as necessary (the grains soak up a lot!). Stir often and watch for scorching.

While wheat is cooking, mash-in remaining grains using about 1.33 qt water per lb of grain at room temperature. Raise to 104F and hold 30 minutes.

Add cooked wheat and raise temperature to 140F. Hold 45 minutes. Raise to 155F and hold 90 minutes or until conversion is complete. Mash-out at 168F for 10 minutes.

Sparge at 168F pH 5.7 to collect 13 gallons for boiling.

Boil 90 minutes, adding hops during last 45 minutes and 1 tbsp Irish Moss during last 15 minutes. Cool, aerate thoroughly and pitch yeast starter.

Ferment 1 week at 68F, rack to secondary and ferment another 2 weeks at 68.

Bottle with 3/4 cup of corn sugar per 5 gallons or keg and force carbonate to 2.5 atmospheres.

Specifics:

- OG: 1.049
- FG: 1.006

Anglo-American Wheat Beer

Classification: wheat beer, American wheat, all-grain

Source: Mark Peacock (mpeacock@oeonline.com), HBD Issue #2051, 5/27/96

I twisted the American Wheat Beer style just slightly and came up with a very tasty beer.

The resulting beer has the floral nose that is one of the chief characteristics of the #1968 yeast. Indeed, with the low hopping in a wheat beer, the yeast nose comes through very clearly. I would perhaps add a bit more late-addition hops, but my wife is very happy with the taste -- although she would prefer an increase in the carbonation. The color came out a touch darker than what I had hoped -- more of a dirty straw color -- but compared against a standard pilsener, it's not that much darker.

All in all, the Anglo-American Wheat is a nice summer beer that allows an assertive yeast to show its stuff.

Ingredients: (for 4 gallons)

- 5 lbs wheat malt
- 1 lb British pale ale malt
- 0.5 oz Cascade whole hops (alpha acid = 5.5%) 60 min
- 0.5 oz Cascade 10 min
- 0.5 oz Cascade steep
- Wyeast #1968 (London ESB)

Procedure:

Mash Schedule: 30 min protein rest at 125F 90 min mash at 145F

I poured the cooled wort over the Wyeast #1968 London ESB yeast cake from a batch of pale ale and fermented at 60-65F. After 4 days, I racked to the secondary, more for clarity than for any additional attenuation. For bottling, I primed the batch with a scant 2/3c of corn sugar.

Specifics:

- OG: 1.044
- FG: 1.014

Add the Ireks and boil hops (and honey) boil for an hour, add finishing hops last <10 minutes. I also use the Wyeast Barvarian Wheat (don't recall the #). It adds the clove/banana flavor, but not too much, since its a mix of 2 strains. There's a couple other Wyeast wheat strains, that vary in strength of clove/banana flavor, the German (#3333) leaning away from the clove and banana. With the above recipe, and using the Barvarian Wheat, my first batch was compared favorably by a friend to Spaten Hefeweisen, though I was a bit more critical of it ;). Also, if you use the Wyeast, make a starter.

100% Wheat

Classification: wheat beer, weizen, extract

Source: Bob Campbell

(bob@raf.atd.ucar.edu), r.c.b., 7/1/96

I've done 2 100% wheat batches, and just brewed two more, with a recipe along the lines of this one.

Ingredients:

- 6# can of Irek's Unhopped (orange print on label)
- 1# Crystal barley Malt 20 lov (for steeping until boil)
- 1# Wheat malt (also for steeping)
- 1.5 - 2 oz Hallertauer Hops - I'm not a big hop fan, and this comes out lightly
- hopped. 1 oz boiling, .5 - 1 oz for finishing
- 1/2 to 1 pound honey (completely optional)
- Wyeast Bavarian wheat or German wheat yeast

Procedure:

For one I also added 5.5# frozen raspberries, though that started out almost like raspberry soda, it mellowed well, though a bit tart. I also use honey for priming instead of afterburner corn sugar. Steep the grains in a couple gallons of water over high temp. Strain out just before it starts to boil.

