



WEISSBIER



ALL-GRAIN METHOD (13910)

- 2.6kg WY Vienna



SPECIALTY MALTS

- 2.6kg WY Wheat



SUGGESTED YEAST

Liquid:

- Wyeast 3068
Weihenstephan

Dry:

- SafAle WB-06
- Lallemund Munich Lager
- MG Premium Wheat
- MJ M20 Bavarian Wheat



HOPS

Note: Times refer to 'time remaining in boil'

- 15g Hallertau Mittelfruh @ 60 min (Bittering hops)
- 15g Perle @ 60 min (Bittering hops)



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)
- Yeast Nutrient @ 15 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREW DAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 44c for 15 mins

52c for 15 mins

63c for 30 mins

69c for 60 mins

Mash out 75c for 10 mins

Boil time: 90 mins

Estimated O.G. : 1.052

Estimated F.G. : 1.012

Estimated ABV : 5.3%

EBC : 8.1

IBUs : 14

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Aroma: Moderate to strong esters and phenols, typically banana and clove, often well balanced and typically stronger than the malt. Light to moderate bready, doughy, or grainy wheat aroma. Light vanilla optional. Light floral, spicy, or herbal hops optional. Bubblegum (strawberry with banana), sourness, or smoke are faults.

Appearance: Overall: A moderate-strength amber lager with a soft, smooth maltiness and bitterness, yet finishing relatively dry. The malt flavour is clean, bready-rich, and somewhat toasty.

Flavour: Low to moderately strong banana and clove flavor, often well balanced. Low to moderate soft, somewhat bready, doughy, or grainy wheat flavor supported by the slight Pils malt grainy sweetness. Very low to moderately low bitterness. Well-rounded, flavorful palate with a relatively dry finish. Light vanilla optional. Very low floral, spicy, or herbal hop flavor optional. Any impression of sweetness is due more to low bitterness than any residual sweetness; a sweet or heavy finish impairs drinkability. Bubblegum, sourness, or smoke are faults. While the banana-and-clove profile is important, it should not be so strong as to be extreme and unbalanced.

Mouthfeel: Medium-light to medium body; never heavy. Fluffy, creamy fullness progressing to a light, spritzy finish aided by high to very high carbonation.