



why ask weizen (EX)

RECIPE STATS

Est. SG: 1.047

Est. FG: 1.007

IBU: 14

SRM: 5

ABV: 5.3%

INGREDIENTS

2.5 lbs Wheat DME

2.5 lbs Pilsen Light DME

1 oz Mt. Hood Hops

Safbrew Wheat Ale Yeast (WB-06)

BREWING SCHEDULE

Bring 5.75 gallons of water to a boil. Once boil is achieved, turn off the heat and add DME. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs.

Follow the hop schedule as indicated below.

HOP AND FLAVORING ADDITIONS

0.5 oz Mt. Hood @ 60 minutes

0.1 oz Mt. Hood @ 5 minutes

FERMENTATION GUIDELINES

Chill wort to 65°F and pitch yeast. Hold at 60°-75°F until fermentation is complete. Higher fermentation temperatures will cause the yeast to produce a banana-like flavor, while lower temperatures will give the finished beer a hint of cloves.