



Pumpkin Enemy #1

Hefeweizen (AG)

RECIPE STATS

Est. SG: 1.049

Est. FG: 1.014

IBU: 11.1

SRM: 6.0

ABV: 4.7%

INGREDIENTS

5 lbs Pale Wheat Malt

4 lbs German Pilsen Malt

0.5 lbs Carawheat Malt

2 oz Hallertau

Hersbrucker Hops

0.5 tsp Pumpkin Pie Spice

Safbrew WB-06 Wheat

Beer Yeast

MASH SCHEDULE

Heat 11.88 quarts of water to 165°F. Pour malt into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Fly sparge with 4.6 gallons of 168°F water, or finish the mash as you wish.

BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil, and boil for a full 60 minutes, following the hop and spice addition schedule as indicated below.

1 oz Hallertau Hersbrucker Hops – boil for 60 minutes

1 oz Hallertau Hersbrucker Hops – boil for 10 minutes

0.5 tsp Pumpkin Pie Spice – boil for 5 minutes

FERMENTATION GUIDELINES

Chill wort to 70°F and pitch yeast. Top up water to 5 gallons.

Let fermentation occur at room temperature, somewhere between 68-75°F for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight.