



**BRIESS**<sup>®</sup>

MALT & INGREDIENTS Co.

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## Darker Weiss

Recipe for 5 US gallons (19L)

**Description:** Modeled after one of the best selling and most award winning Weiss beers in the world, the Black Malt in this recipe balances and rounds out the normal Weiss beer character.

Quantity	Ingredients	Comment
7.5 lbs	Briess CBW <sup>®</sup> Bavarian Wheat LME	
2 oz	Briess Black Malt	
4 oz	Briess Carapils <sup>®</sup> Malt	(Preground)
0.5 oz.	Perle Pelletized Hops (9%AA hop)	45 min boil time
1 vial	<b>WLP300 Hefeweizen Ale Yeast</b>	

### Brewing Procedures:

1. Steep grains in 5 gallons 150-180° F water for 15-20 minutes.
2. Add CBW<sup>®</sup> Bavarian Wheat LME and bittering hops and bring to a boil for 45 minutes.
3. Cool to 70° F, oxygenate wort and add 1 vial **WLP300 Hefeweizen Ale Yeast**

### Fermentation:

Primary: 10 Days at 70° F

Secondary: 14 Days at 35° F

Bottle condition

Original Gravity:	1.056	Final Gravity:	1.014
Alcohol by wt:	4.4%	Alcohol by vol:	5.6%
IBU:	18	Color(Lov):	16