



BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

www.briess.com

Dunkle Weizen

Recipe for 5 US gallons (19L)

Description: Phenolic esters, sweet malted wheat notes and background flavors of chocolate make this full flavored Weiss beer a great complement for your favorite German meal. Ein Prosit!

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW® Bavarian Wheat LME	
4 oz	Briess Chocolate Malt	
4 oz	Briess Carapils® Malt	
0.5 oz.	Hallertau Pelletized Hops (6%AA hop)	45 min boil time
1 vial	WLP351 Bavarian Weizen –or– WLP300 Hefeweizen Ale Yeast	

Brewing Procedures:

1. Steep grains in 5 gallons 150-180° F water for 15-20 minutes.
2. Add CBW® Bavarian Weizen LME and bittering hops and bring to a boil for 45 minutes.
3. Cool to 70° F, oxygenate wort and add 1 vial **WLP351 Bavarian Weizen -or- WLP300 Hefeweizen Ale Yeast**

Fermentation:

Primary: 10 Days at 70° F
 Secondary: 14 Days at 35° F
 Bottle condition

Original Gravity:	1.051	Final Gravity:	1.013
Alcohol by wt:	4.0%	Alcohol by vol:	5.0%
IBU:	12	Color(Lov):	18-20