

Weizenbock

Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

.5lb Caramel 120L	Steep 20 minutes at 155F
3.3lbs Munich LME	60 minute boil
6lbs Wheat DME	60 minute boil
1oz Tettnanger hops	60 minute boil
Wheat Beer Yeast	Ferment at 60-62F

Additional Notes:

It is important to ferment this beer cool to minimize ester production, giving it a malty, bock-like flavor.

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium-High carbonation (2.8-3.3 volumes of CO₂).

Weight Measurements: 6oz corn sugar, or 5.8oz table sugar.

Volume Measurements: 1-1/3 cups Corn Sugar (loose, fluffed), 1 cup Corn Sugar (packed), or 3/4 cup table sugar.

Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

Typical Analysis:

OG: 1.074

Color: 16 SRM

IBU: 17 - ABV: 7.3%