



German HEFEWEIZEN



CUT THIS OUT FOR
YOUR TAP HANDLE

GERMAN HEFEWEIZEN

SUGGESTED YEAST
White Labs: WLP300 Hefeweizen
Wyeast: 3068 Weizen
Imperial: G01 Stefon
Omega: OYL021 Hefeweizen Ale I
CellarScience Dry: GERMAN
Fermentis Dry: Safbrew WB-06

LME KIT

- 8 lbs Bavarian Wheat Liquid Extract

DME KIT

- 6 lbs Bavarian Wheat Dry Extract

ALL-GRAIN KIT

- 6 lbs White Wheat
- 4 lbs 2-Row

HOPS

- 0.5 oz Northern Brewer - Boil 60 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT235

GERMAN HEFEWEIZEN

RECIPE TIPS

With a simple grain bill and minimal hopping, this German Hefeweizen will highlight the flavors from your yeast of choice. For the all-grain version, we recommend a mash temperature of 152°F. Ferment at 62–64°F. Due to vigorous fermentation activity, we recommend using a blow-off tube in place of an airlock. This style is meant to be hazy, a wort clarifier is not necessary.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

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GERMAN HEFEWEIZEN KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.046–50

ACTUAL O.G.

SRM: 7

IBU'S: 13

EST. ABV %: 4.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!