



CUT THIS OUT FOR
YOUR TAP HANDLE

DUNKELWEIZEN

SUGGESTED YEAST

White Labs: WLP300 Hefeweizen

Wyeast: 3068 Weizen

Omega: OYL021 Hefeweizen Ale I

CellarScience Dry: GERMAN

LalBrew Dry: Munich Classic

LME KIT

- 7 lbs Bavarian Wheat Liquid Extract

SPECIALTY MALTS:

- 8 oz Caramunich
- 4 oz Pale Chocolate Malt
- 4 oz Carafo Special II

DME KIT

- 6 lbs Bavarian Wheat Dry Extract

SPECIALTY MALTS:

- 8 oz Caramunich
- 4 oz Pale Chocolate Malt
- 4 oz Carafo Special II

ALL-GRAIN KIT

- 6 lbs White Wheat
- 4 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Caramunich
- 4 oz Pale Chocolate Malt
- 4 oz Carafo Special II

HOPS

- 1 oz Perle – Boil 60 min



Dunkelweizen



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT237

DUNKELWEIZEN

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 62–64°F range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

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

LEARN MORE

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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
1.050–52

ACTUAL O.G.

SRM: 19

IBU'S: 22

EST. ABV %: 4.9

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/calc

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