



BULLDOZER HONEYWEIZEN

A MoreBeer! Brewmaster Series recipe kit

CUT THIS OUT FOR
YOUR TAP HANDLE

BULLDOZER HONEYWEIZEN

A Brewmaster Series Kit From Skyscraper Brewing

SUGGESTED YEAST

White Labs: WLP300 Hefeweizen
Wyeast: 1010 American Wheat
Imperial: A07 Flagship
Omega: Hefeweizen Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

LME KIT

- 6 lbs Bavarian Wheat Liquid Extract

SPECIALTY MALTS:

- 8 oz Munich
- 4 oz Honey Malt

DME KIT

- 5 lbs Bavarian Wheat Dry Extract

SPECIALTY MALTS:

- 8 oz Munich
- 4 oz Honey Malt

ALL-GRAIN KIT

- 5 lbs 2-Row
- 3 lbs White Wheat

SPECIALTY MALTS:

- 8 oz Munich
- 4 oz Honey Malt

HOPS

- 1 oz Willamette – Boil 60 min
- .5 oz Saaz – Boil last 20 min

OTHER ADDITIONS

- 1.5 lbs California Honey – Added at flameout



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT816

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. Add the 1.5 lbs of honey at flameout. We recommend a fermentation temperature in the 66–68°F range. 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?

SEARCH

**BULLDOZER
HONEYWEIZEN 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: 23

EST. ABV %: 4.7

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!