

## quantifier weis beer

**Recipe** quantifier weis beer **Style** Weizen/Weissbier  
**Brewer** brock **Batch** 5.00 gal  
**Extract**

### Recipe Characteristics

**Recipe Gravity** 1.048 OG **Estimated FG** 1.012 FG  
**Recipe Bitterness** 21 IBU **Alcohol by Volume** 4.6%  
**Recipe Color** 11° SRM **Alcohol by Weight** 3.6%

### Ingredients

Quantity	Grain	Type	Use
6.60 lb	Wheat malt extract	Other	extract
Quantity	Hop	Type	Time
0.50 oz	Hallertauer	Pellet	5 minutes
1.00 oz	Hallertauer	Pellet	60 minutes
Quantity	Misc	Notes	

### Recipe Notes

Boiled the malt and the 1 oz of hops for 50 minutes. Added the finishing hops for another 10 minutes. Yeast was sprinkled on top at about 80 degrees. Into the primary, and went to bed. Woke up to sweet bubbling and gurgling.

### Batch Notes

3 days in the primary, 8 in the secondary, and into the bottle. I forgot the priming sugar till the end, so I let it sit a few minutes to stew. Hopefully, no big deal. I'll let you know how it comes out in a week. Final Notes -- I always have trouble with wheat beers. This one came out too dark. It was mostly forgettable -- in fact, I've already forgotten it.