

Third Try Weis

Recipe Third Try Weis **Style** Weizen/Weissbier
Brewer brock **Batch** 5.00 gal
Extract

Recipe Characteristics

Recipe Gravity 1.042 OG **Estimated FG** 1.011 FG
Recipe Bitterness 52 IBU **Alcohol by Volume** 4.1%
Recipe Color 5° SRM **Alcohol by Weight** 3.2%

Ingredients

Quantity	Grain	Type	Use
2.00 lb	Light D.M.E.	Other	extract
3.30 lb	Wheat malt extract	Other	extract
Quantity	Hop	Type	Time
0.50 oz	Cascade	Pellet	10 minutes
0.50 oz	Cascade	Pellet	60 minutes
1.00 oz	Perle	Pellet	60 minutes
1.00 oz	Tettnanger	Pellet	0 minutes
Quantity	Misc	Notes	
1.00 unit	Generic	Other	

Recipe Notes

Bought a 3 pound bag of light wheat malt (60/40), but only used about 2 pounds of it. The rest is in the fridge.

Batch Notes

Stayed in the primary longer than I wanted -- 5 days. But went to secondary for 9 days, and it has a nice light color. All my other wheat beers come out too dark, so I'm feeling good about this one. Final notes -- did I say 9 days? More like 15. Good color, we'll see in a couple days.