

#31: Watershed Hefeweizen (Bavarian Hefeweizen)

Chris Swingley (29-May-2004)

Named for this summer's major construction project -- the shed for our new above-ground water tank.

Recipe (for 5 gallons final volume)

- 6.5 pounds (54%) American Wheat Malt
- 5.5 pounds (46%) Dingemans Pilsner Malt
- 1.0 pound Rice Hulls
- 1.0 ounce U.S. Hallertauer whole hops, 4.0% AA (60 minutes)
- 1.0 ounce U.S. Hallertauer whole hops, 4.0% AA (15 minutes)

White Labs WLP380 Hefeweizen IV Yeast, pitched at 70°F

Starter: 3 quart starter, built up from tube (tube, 3 quarts), cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 41.5 quarts water treated with:
 - 1 Campden tablet
- 18 quarts mash water treated with:
 - 3.6 ml 88% Lactic Acid
- 23.5 quarts sparge water treated with:
 - 3.8 ml 88% Lactic Acid

Mash

- 18.0 quarts water @ 162°F, grist ratio of 1.5 quarts:pound @ 152°F (Held 90 minutes)

Sparge

- 7.5 quarts water @ 210°F, drain
- 16 quarts water @ 168°F, drain

Boil

- Boiled 8.0 gallons for 75 minutes to yield 5.5 gallons wort

Fermentation

- Primary: bucket, 7 days, 65°F
- Secondary: glass, 7 days, 65°F

Packaging

- Kegged with 80 grams dextrose
- Conditioned for 3 weeks
- Ready to drink on 3-Jul-2004

Properties

Starting Gravity: 1.052	Final Gravity: 1.012
Original Extract: 12.9°Plato	Apparent Extract: 3.07°Plato
Alcohol: 5.2% by volume	Alcohol: 4.1% by weight
Apparent Attenuation: 76.2%	Mash Efficiency: 67%
Bitterness: 19 IBU	Color: 5°SRM

Tasting Notes

- 25-Jun-04 (4 weeks) -- One week after priming it tastes excellent. Spicy clove flavor, light in color, very drinkable. Clove flavor emphasized over banana flavors. Still may be a bit sweet from the priming sugar.
- 6-Sep-04 (14 weeks) -- Great beer, cleared after about 8 weeks, but the clove and spice flavors still carry through. Excellent lighter beer and a great thirst quencher.