

# ADVANTAGEOUS WEIZENBOCK (All Grain)

Official NORTHERN BREWER Instructional Document

Doppelbock brewed with a Dunkelweizen grist and yeast, or a Dunkelweizen brewed to Doppelbock strength: however you want to think of it, this potent concoction (patterned after Bavaria's premier example of the style) is luxuriously rich, devastatingly strong, and complex with malt, fruit, and spice character. This is a wheat beer for winter! For best results, prepare a yeast starter and cold condition for a few weeks before packaging.

## O.G: 1.084 READY: 12 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 6-8 weeks cold secondary; 2 weeks bottle conditioning

## MASH INGREDIENTS

- 8 lbs. Weyermann Pale Wheat malt
- 6 lbs. German Munich malt
- 2 lbs. German Pilsner malt
- 0.5 lbs. CaraAroma

## BOIL ADDITIONS & TIMES

- 1 oz. German Perle (first wort)
- 1 oz. Hersbrucker (15 min)

## YEAST

- **DRY YEAST (DEFAULT):**  
Danstar Munich Wheat Beer Yeast.  
Optimum temp: 55-66° F.
- **LIQUID YEAST OPTION:**  
Wyeast 3638 Bavarian Wheat.  
Apparent attenuation: 70-76%. Flocculation: low.  
Optimum temp: 64-75° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: OPTION A

### TRADITIONAL MULTI STEP

- Protein Rest: 122° F for 20 minutes
- Beta Sacch' Rest: 149° F for 30 minutes
- Alpha Sacch' Rest: 158 F for 30 minutes
- Mashout: 170° F for 10 minutes

## MASH SCHEDULE: OPTION B

### SINGLE INFUSION

- Sacch' Rest: 151° F for 60 minutes
- Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

- 1 oz. German Perle (first wort)
- 1 oz. Hersbrucker (15 min)

## YEAST

- **DRY YEAST (DEFAULT):**  
Danstar Munich Wheat Beer Yeast.  
Optimum temp: 55-66° F.

## LIQUID YEAST OPTION:

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