

HEAD SCRATCHER INDIA PALE WEIZEN (All Grain)

Official NORTHERN BREWER Instructional Document

A medium-bodied, doughy and pillowy Hefeweizen is propped up with some caramel malt, the better to withstand a high bittering charge of German hops. Fermentation with a traditional Weizen yeast before staggered additions of dry-hopped Cascade. Wheaty goodness with toffee-like caramel malt character, a lashing of not-unreasonable bitterness, a bouquet of yeasty plum-and-banana suffused with a little hoppy grapefruit citrus showboating - no actual fruit was harmed in the brewing of this genre-blending beer.

OG 1.055 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 week secondary;
- 1-2 weeks bottle conditioning

MASH INGREDIENTS

- 6 lbs Rahr White Wheat
- 3.5 lbs. Rahr Pilsner
- 0.75 lbs. Briess Caramel 40

BOIL ADDITIONS & TIMES

- 3 oz Spalt (60 min)
- 1 oz Cascade (Dry Hop, 2 weeks before Bottling)
- 1 oz Cascade (Dry Hop, 1 week before Bottling)

YEAST

- **WYEAST #3638 BAVARIAN WHEAT.**
Optimum temperature: 64-75°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

3 oz Spalt (60 min)

1 oz Cascade (Dry Hop, 2 weeks before Bottling)

1 oz Cascade (Dry Hop, 1 weeks before Bottling)

YEAST

WYEAST #3638 BAVARIAN WHEAT.

Optimum temperature: 64-75°F