



The third brew kit in our series of beers designed and perfected by Wil Wheaton and Northern Brewer is a summer sipper with an extra kick in the pants. This hefeweizen-inspired American wheat beer is a bit of a misfit. Original gravity hovers high—right between a traditional hefeweizen and a weizenbock—and distinctly American hops draft Cascadian layers of floral-citrus into the beefed-up ABV.

Classic banana and clove character dominate flavor, but are well-balanced by subtle yeast-derived tartness and citrusy hop undertones. A traditional German malt bill produces wonderful bready, grainy flavor with a touch of sweetness. Late-addition Cascade imparts slight floral notes and a noticeable citrus wave, creating a perfect synergy with the fermentation-derived esters.

O.G: 1.062 READY: 6 WEEKS

Suggested fermentation schedule:

2 weeks primary;

2–4 weeks secondary;

2 weeks bottle conditioning

HEFEWHEATON

(ALL GRAIN)

MASH INGREDIENTS

6 lbs German Wheat Malt

6 lbs German Pilsner Malt

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

Boil for 90 minutes total. Note that the first hop addition comes with 30 minutes remaining in the boil.

- 1 oz Cascade (30 min)

- 1 oz Cascade (10 min)

YEAST OPTIONS

DRY YEAST (DEFAULT):

Fermentis Safbrew WB-06. Optimum temp 59-75°F

LIQUID YEAST OPTION:

Wyeast 3638 Bavarian Wheat. Optimum temp 64-75°F

PRIMING SUGAR

5 oz Priming Sugar (save for Bottling Day)