

# HONEY WEIZEN (All Grain)

Official NORTHERN BREWER Instructional Document

An American-style wheat beer with a pound of pure honey. Because the honey ferments completely, it does not make the beer sweet – instead, it creates a medium-light body with a dry, crisp finish and delicate floral note. Our Honey Weizen has a lighter wheat flavor than our other wheat beers, and is sparingly hopped and clean with a slightly tart edge, a bit reminiscent of our Kolsch kit. Highly recommended as a summertime guzzler.

**O.G: 1.048 READY: 6 WEEKS**

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 4 lbs. Weyermann Pale Wheat malt
- 4 lbs Rahr 2-row Pale

## BOIL ADDITIONS & TIMES

- 1 oz German Tettnang (60 min)
- 1 lb Honey (1 min)

## YEAST

- **DRY YEAST (DEFAULT):** Safbrew WB-06.  
Optimum temperature: 59-75°F
- **LIQUID YEAST OPTION:** Wyeast #1010 American Wheat Yeast. Optimum temperature: 58-74°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz German Tettnang (60 min)

1 lb Honey (1 min)

## YEAST

**DRY YEAST (DEFAULT):** Safbrew WB-06.

Optimum temperature: 59–75°F

## LIQUID YEAST OPTION:

Wyeast #1010 American Wheat Yeast.

Optimum temperature: 58–74°F