

BEERSMITH RECIPE

FRANZISKANER HEFE-WEISSE CLONE All-Grain

O.G: 1.045 READY: 6 WEEKS

FERMENTATION SCHEDULE

2 Weeks Primary

2 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

6.08 Gal

MASH

- 7 lbs Weyermann Pale Wheat
- 2.75 lbs German Pilsner Malt

HOPS

- 1 oz Hersbrucker
- 0.2 oz Perle
- 0.2 oz Spalt

OTHER

- 0.34 lbs Maltodextrin

YEAST

- Wyeast 3068 Weihenstephan Wheat

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 0.3 Campden Tablet *Add to Water Before Mashing In*

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 148°F 60 min

BOIL ADDITIONS & TIMES

- 1 oz Hersbrucker 60 min
- 0.2 oz Perle 15 min
- 0.2 oz Spalt 15 min
- 0.34 lbs Maltodextrin 10 min

YEAST

- Wyeast 3068 Weihenstephan Wheat
Optimum Temperature: 64°-75° F