

BEERSMITH RECIPE

LEMON-LIME HEFEWEIZEN All-Grain

O.G: 1.051 READY: 4 WEEKS

FERMENTATION SCHEDULE

2 Weeks Primary

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 Gal

MASH

- 6.25 lbs Rahr 2-row
- 4 lbs White Wheat Malt
- 1 lb German Vienna Malt

HOPS

- 0.4 oz Motueka
- 0.4 oz Sorachi Ace

YEAST

- White Labs WLP380 Hefeweizen IV Ale

*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*
- 0.5 oz Freshly grated lime zest
- 1.75 L Limeade *Primary fermenter addition*

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 148°F 60 min

BOIL ADDITIONS & TIMES

- 0.2 oz Motueka 60 min
- 0.2 oz Motueka 20 min
- 0.2 oz Sorachi Ace 20 min
- 0.2 oz Sorachi Ace 7 min
- 0.5 oz Freshly Grated Lime Zest 5 min*

YEAST

- White Labs WLP380 Hefeweizen IV Ale
Optimum Temperature: 66°- 70°F