

# Carbon River Hefeweizen

Weizen/Weissbier (15 A)

**Type:** All Grain  
**Batch Size:** 11.00 gal  
**Boil Size:** 12.71 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 11.96 gal  
**Final Bottling Vol:** 10.00 gal  
**Fermentation:** Hefeweizen Ale

**Date:** 06 May 2016  
**Brewer:** Russell Leu  
**Asst Brewer:**  
**Equipment:** Clover Creek Brewery - Wheat  
**Efficiency:** 55.00 %  
**Est Mash Efficiency:** 57.5 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
11.00 gal	Firgrove Mutual - South Hill, Washington	Water	1	-
8.0 oz	Rice Hulls (0.0 SRM)	Adjunct	2	2.0 %
12 lbs	Pale Malt (2 Row), Great Western Malting (2.0 SRM)	Grain	3	49.0 %
12 lbs	Wheat Malt, Gambrinus (2.0 SRM)	Grain	4	49.0 %
1.50 oz	Hallertauer Hersbrucker [1.60 %] - Boil 60.0 min	Hop	5	4.3 IBUs
0.50 oz	Hallertauer Hersbrucker [1.60 %] - Steep/Whirlpool 5.0 min	Hop	6	0.1 IBUs
1.0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50.28 ml]	Yeast	7	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.045 SG  
**Est Final Gravity:** 1.011 SG  
**Estimated Alcohol by Vol:** 4.4 %  
**Bitterness:** 4.5 IBUs  
**Est Color:** 4.0 SRM

**Measured Original Gravity:** 1.062 SG  
**Measured Final Gravity:** 1.006 SG  
**Actual Alcohol by Vol:** 7.4 %  
**Calories:** 204.8 kcal/12oz

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Light Body  
**Sparge Water:** 8.29 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 24 lbs 8.0 oz  
**Grain Temperature:** 60.0 F  
**Tun Temperature:** 60.0 F  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 30.63 qt of water at 163.4 F	148.0 F	75 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

**Sparge:** Fly sparge with 8.29 gal water at 168.0 F

**Mash Notes:** Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

## Carbonation and Storage

**Carbonation Type:** Keg with priming agent  
**Pressure/Weight:** 3.57 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Hefeweizen Ale

**Volumes of CO2:** 2.3  
**Carbonation Used:** Keg with 3.57 oz Table Sugar  
**Age for:** 7.00 days  
**Storage Temperature:** 65.0 F

## Notes

Taste is spot on! Much better than the recipe with the Crystal malt - STICK WITH THIS ONE!!!

Kegged on the May 21st?

Created with [BeerSmith](#)