

Portland Style Hefeweizen

Source: Tom Thompson

Extract:

Original Gravity: 1.046

Finishing Gravity: 1.010-1.014

6 lbs Wheat Dry Malt Extract

2oz Flaked Barley

2oz Flaked Wheat

¾ oz Perle Hops – Bittering

¾ oz Tettnanger Hops – Aromatic

¼ tsp Irish Moss or 1 Whirlfloc Tablet

Wyeast 1007 Yeast (A Starter is

Recommended)



- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add bittering hops. (Perle)
- at 15 minutes add Whirlfloc tablet or Irish moss.
- At 0 minutes add aroma hops (Tettnanger)
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68F to 70F.

All Grain:

3lb Domestic Wheat Malt

3lb 8oz. Belgian Pilsner Malt

4 oz. Rolled Wheat

¼ tsp Irish Moss or 1 Whirlfloc Tablet

¾ oz Perle Hops – Bittering

¾ oz Tettnanger Hops – Aromatic

Wyeast 1007 Yeast (A Starter is

Recommended)

Questions About This Recipe?

Call Us: 1-800-638-2897

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Website: www.fhsteinbart.com

Mash in at 125F and rest at 125F for 30 minutes. Heat Mash to 153F and hold for 1 hour. Fly or batch sparge until 6-6.5 gal sweet wort has been obtained. Boil for 1 hour. Adding aroma hops during the last 10 minutes of boil. Cool wort, pitch yeast and proceed with your normal fermentation procedure. Gravity may vary depending on system efficiency.

