

#70: Watershed Hefeweizen (Bavarian Hefeweizen)

CHRIS SWINGLEY (20-APR-2007 – 21-APR-2007)

Named for the shed that houses our above-ground water tank.

Recipe (for 5 gallons final volume)

- 6 pounds (50%) Castle Malt Pilsner
- 6 pounds (50%) Great Western White Wheat Malt
- 1 ounce U.S. Hallertauer whole hops, 4.8% AA (60 minutes)
- 1 ounce U.S. Hallertauer whole hops, 4.8% AA (15 minutes)

White Labs WLP380 Hefeweizen IV Yeast, pitched at 66°F

Starter: 2 quart starter (vial → 2 quarts), stir plate, cooling, decanting.

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 38¼ quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation
- 18 quarts mash water treated with:
 - 3.6 ml 88% Lactic Acid

Mash

- 18 quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 156°F (Held 60 minutes). Mash temperature range 158 – 153°F

Sparge

- 7½ quarts water @ 210°F, drain
- 12¾ quarts water @ 168°F, drain

Boil

- Boiled 8.0 gallons for 90 minutes to yield 5½ gallons wort

Fermentation

- Primary: bucket, 10 days, 64°F. Temperature peaked at 70°F during active fermentation.
- Secondary: keg, 7 days, 64°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 2 weeks
- Ready to drink on 19-May-2007

Properties

Starting Gravity: 1.053	Final Gravity: 1.016
Original Extract: 13.1°Plato	Apparent Extract: 4.1°Plato
	Real Extract: 5.8°Plato
Alcohol: 4.8% by volume	Alcohol: 3.8% by weight
Apparent Attenuation: 68.9%	Mash Efficiency: 70%
Bitterness: 20 IBU	Color: 5°SRM
BU:SG: 0.38	BV: 0.71

Tasting Notes