

#45: Watershed Hefeweizen (Bavarian Hefeweizen)

CHRIS SWINGLEY (5-JUNE-2005)

Named for last summer's major construction project – the shed for our new above-ground water tank.

Recipe (for 5 gallons final volume)

- 6 pounds (50%) Dingemans Pilsner Malt
- 5 pounds (42%) Great Western White Wheat Malt
- 1 pound (8%) Briess Red Wheat Malt
- 1 ounce U.S. Hallertauer whole hops, 4.3% AA (60 minutes)
- 1 ounce U.S. Hallertauer whole hops, 4.3% AA (15 minutes)
- ¼ teaspoon Irish Moss (15 minutes)

White Labs WLP380 Hefeweizen IV Yeast, pitched at 68°F

Starter: 3 quart starter (vial -> 3 quarts), continuously stirred, cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 38¼ quarts water treated with:
 - 1 Campden tablet
- 18 quarts mash water treated with:
 - 3.6 ml 88% Lactic Acid

Mash

- 18 quarts water @ 162°F, grist ratio of 1½ quarts:pound @ 151°F (Held 90 minutes)

Sparge

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

Boil

- Boiled 8.0 gallons for 75 minutes to yield 5½ gallons wort

Fermentation

- Primary: bucket, 8 days, 65°F. Temperature peaked at 72°F during active fermentation.
- Secondary: glass, 12 days, 65°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 3 weeks
- Ready to drink on 16-Jul-2005

Properties

Starting Gravity: 1.054	Final Gravity: 1.014
Original Extract: 13.3°Plato	Apparent Extract: 3.57°Plato
	Real Extract: 5.410597583718479°Plato
Alcohol: 5.2% by volume	Alcohol: 4.1% by weight
Apparent Attenuation: 73.2%	Mash Efficiency: 70%
Bitterness: 20 IBU	Color: 5°SRM
BU:SG: 0.37037037037037	BV: 0.7577721197262355

Tasting Notes

- 27-Aug-2005 – Excellent, as always. Fantastic banana and clove flavors, great head, very smooth and easy to drink. The yeast clears after a couple months, but it still tastes fantastic.