

Divine Dunkelweizen

Brewer: Chris Watkins

Style: German Wheat Beer

Notes: This is an easy extract beer to brew. Don't be fooled by its simplicity as it is a delicious crowd pleaser. Delivers a typical banana/clove wheat beer that you expect from a German wheat. It is the recipe that inspired me to homebrew and the first beer that I brewed. The recipe was passed down to me by my beer mentor, and now to you.

Beer Characteristics:

Color:	54 HCU (23 SRM)	Original Gravity:	1.050
Bitterness:	14 IBU	Final Gravity:	1.015
Final Volume:	5 gallons	Alcohol:	4.6% ABV / 3.6% ABW

Ingredients

Malts / Specialty Grains	2 lb Light Dry Malt Extract (DME) 4 lb Wheat Dry Malt Extract (DME) 8oz American Crystal Malt 20L 8oz British Chocolate Malt
Hops	2 oz Hallertauer (4.25% AA)
Yeast	Whitelabs Hefeweizen Ale (WLP 300)
Adjuncts	2.5 tsp Irish Moss

Instructions:

- (1) Crush Specialty Grains
 - a. If specialty grains are not already crushed, then place in zip-lock bag and use rolling pin to gently crack open grains. Avoid crushing into powder as much as possible.
- (2) Steep Specialty Grains
 - a. Steep specialty grain at 155 degrees for 15 minutes in 2 gallons water, then remove
- (3) Boil Hops and DME
 - a. Add DME and 1oz hops
 - b. After 45min, add 1 more oz hops and Irish moss
 - c. After 15min remove from heat
- (4) Cool Wort
 - a. Remove all hops and cool wort in ice bath in sink
- (5) Pitch Yeast
 - a. When wort temp is less than 80 degrees (preferably 75 or below), then add to fermentation bucket (or carboy) with remaining 3 gallons of water and mix well
 - b. Pitch yeast
 - c. Stir bucket (or shake carboy) to aerate yeast to get it started
 - d. Add airlock and wait for the magic to happen (it should start bubbling within 24 hours)