



Dunkelweiss – Dark Wheat Beer

NIBBLEDISH CONTRIBUTOR

Ingredients

Grains:

.5 lb Dextrine/Carafoam
.5 lb Carared
.33 lb Carafa I

Extract:

7 lbs Wheat Malt Extract

Hops:

2 oz Hallertauer

Yeast:

Hefeweizen Ale

Extras:

1 Whirlfloc tablet
Ice
3/4 Cup Sugar

Specialty Equipment:

Using grain and hop bags makes removal of ingredients a lot simpler. Bags are not necessary though if you have a good filter or sieve.
A 6.5 Glass Carboy works well. A bucket also will work.
Will need an airlock.
Racking cane.
Hose.
Bottling wand.
Bottles. (Caps if needed too)

Bottling bucket.

Instructions

Cooking

Take 2.5 gallons of water and bring it to 155 F / 68 C, steep the grains at this temperature for 30 minutes. Remove grains.

Bring water to a boil.

Add wheat malt extract. Add .5oz of hops.

Boil for 45 minutes.

Add Whirlfloc tablet and another .5oz of hops.

Boil for 15 minutes.

Add last 1 oz of hops.

Move pot to a large container (sink works if it is big enough) containing the ice and water. Continuously stir the mixture, it should come to 77 F / 25 C in about 5 minutes. Remove the hops from the pot. Pour contents of pot through a sanitized filter and into a sanitized fermenter (carboy/bucket). Add another 2.5 gallons of water. Attached sanitized airlock to fermenter.

Fermenting

Store in cool, sunless spot. Ideally at 68 F / 20 C for at least two weeks.

Bottling

Boil one pint of water with 3/4 cup sugar until the sugar is dissolved.

(Using all sanitized equipment and bottles) Pour sugar solution into bottling bucket.

Rack contents of your fermenter to your bottling bucket. Using a bottling wand, bottle.

Cap if you are not using pop-top bottles.

Drinking

Wait at least a week before drinking.