



BRIESS®

MALT & INGREDIENTS Co.

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Easy Please Me Summer Weiss

Recipe for 5 US gallons (19L)

Description: Delicious doesn't have to be difficult. This recipe is from a brewpub where it was the year round best seller.

Quantity	Ingredients	Comment
7.5 lbs	Briess CBW® Bavarian Wheat LME	
4 oz	Briess Caramel Malt 20L	
4 oz	Briess Carapils® Malt	
0.5 oz.	Perle Pelletized Hops (9%AA hop)	45 min boil time
1 vial	WLP351 Bavarian Weizen Yeast	

Brewing Procedures:

1. Steep grains in 5 gallons 150-180° F water for 15-20 minutes.
2. Add CBW® Bavarian Wheat LME and bittering hops and bring to a boil for 45 minutes.
3. Cool to 70° F, oxygenate wort and add 1 vial WLP351 Bavarian Weizen Yeast.

Fermentation:

Primary: 10 Days at 70° F

Secondary: 4 Days at 35° F

Bottle condition

Original Gravity:	1.056	Final Gravity:	1.014
Alcohol by wt:	4.4%	Alcohol by vol:	5.6%
IBU:	18	Color(Lov):	5