

Wheat Beers

Arabian Nights Dunkelweizen

5 lbs Wheat malt (german)
4 lbs Pale ale malt (belgian)
1 lb Munich Malt
4 oz Caramunich Malt (72L)
1.5 oz Chocolate Malt 1 oz EKG (4.7% AA) 90 min
.5 oz Saaz (3.5% AA) 45 min
.5 oz Saaz (3.5% AA) 15 min
WYeast Weinstephan yeast
Irish Moss

Single infusion mash. Mashed in 10.75 qts at 168F. Temp settled at ~152F. Mashed for 1.5 hrs. Recirculated 2 qts to get clear wort. First runnings were approx 1.080. Sparged to collect approx 7 gal in three vessels. Initially planned on a decoction mash but got lazy after grinding grain.

Boiled two kettles for approx 1.5 hrs., adding wort from third as evaporation allowed. Got a good hot break once, but further additions of extra wort just increased cloudiness; will have to fine this one heavily. Hops were added as per the above schedule, except the second addition was boiled for only 30 minutes. Should have had protein rest ~122F?

Chilled and transferred 5.5 - 6.0 gal to fermenter. Total time, from grinding to pitching, 7 hrs.

Source: *Rich Lenihan (rlenihan@marcam.com), HBD Issue #1441, 6/4/94. I would say, from reading Warner's book, that the best way to add color is with dark munich malt. I don't think (from memory) that he used crystal or chocolate malt in any of his recipes. Since I could not find any dark munich malt, however, I "cheated" with crystal and chocolate malt.*

Ingredients:

5 lbs wheat malt
3 lbs light munich
1.25 lbs [Briess](#) 2-row
8 oz light crystal (20L)
2 oz medium crystal (40L)
2 oz chocolate malt (400L)
1 ounce Hallertauer hops (4.9% alpha, boil)
wheat yeast (Wyeast Bavarian wheat or Yeast Labs W51)

Procedure:

This, along with a 90-minute boil, gave me the medium-amber color I was looking for. Time will tell if the crystal and chocolate will give the beer an undesirable harshness. I think you'd want a fairly soft finish in any weizen. I've tried this year's SA Summer Wheat (Dunkelweizen) and I think it's too harsh, as well as under-carbonated. The color's right, though.

HEFE-WEIZEN AND BERRY WEIZEN

5 gallons, extract with adjuncts

Steve Bader *Bader Brewing Supply Vancouver, Wash.*

"This recipe is the most popular recipe in my store. We sell more than 450 of these each year. This recipe is very flexible. You can add fruit extracts to make fruit beers or add coriander and orange peel to make a Belgian white beer. (Change the yeast also to be true to style!)"

Ingredients:

- 4 lbs. Premier wheat malt extract
- 1 lb. light dry malt powder
- 1 lb. wheat dry malt powder
- 1 lb. flaked wheat
- 1 oz. Tettnanger hops (5% alpha acid), for 60 min.
- Wyeast 3056 (Bavarian weizen) liquid yeast
- 3/4 cup corn sugar for priming
- Fruit extract of your choice to make a fruit ale (optional)

Step by Step:

Steep 2 gals. of hot water (about 130° F) with flaked wheat for 30 minutes with the heat on low (150° F). Strain out most of the flaked wheat, leaving some to give the beer its cloudy appearance. Bring to a boil. Remove the pot from the burner, add the malt extracts and hops. Boil for 60 minutes. When boiling is done, transfer the beer into 2 gals. cold water in your sterilized carboy, then top off to 5 gals. Add yeast when beer is cooled below 74° F, then ferment at 68° F.

If you want to make a fruit beer, add the natural fruit extract at the same time you add the bottling sugar. Raspberry, apricot, and boysenberry are great. Transfer the beer into your bottling vessel, then add the fruit extract to taste. One bottle of extract will give a hint of fruit flavor; 1.5 bottles will give a strong flavor. You may also bottle a few gallons without the fruit flavoring, then add the fruit extract and bottle the rest.

If you want to use raw fruit, the best way is to add 3 to 5 lbs. of crushed fruit into the wort when you are done boiling, and let the fruit steep for 15 minutes to extract color and flavor. Don't boil the fruit, because it will tend to give a very cloudy beer. You then strain out the fruit as the beer goes into the carboy. OG = 1.044 FG = 1.013