



May all your fermentations be Great Fermentations!

Wolpertinger Dunkelweizen — Dark and delicious, the stuff of German legends!

Lurking in the dark forests of Bavaria is the mythical Wolpertinger: a small animal, usually a rabbit, with wings, antlers and fangs! It is said that drinking enough of this classic German Dunkelweizen beer, with its banana, clove, and slight caramel notes mingling to create this refreshing dark wheat ale, may just cause you to see a Wolpertinger yourself!

BEER SPECS

Original Gravity:

1.040 —1.042 @ 65% efficiency

1.043 —1.045 @ 70% efficiency

1.046 —1.048 @ 75% efficiency

Final Gravity: 1.010—1.013

IBU: 8-10

ABV%: 3.5% - 5.0%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a beer with some body and residual sweetness. We suggest a mash temperature of 151° - 153°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

5 lbs.	White Wheat Malt
2 lbs.	2-Row Brewer's Malt
1 lb.	Munich Malt
0.5 lb.	Caramel Wheat Malt
0.25 lbs.	Biscuit Malt
0.25 lbs.	Melanoidin Malt
0.25 lbs.	Crystal 60L Malt
0.20 lb.	Chocolate Wheat Malt
1 lb.	Rice Hulls

FERMENTABLES

0.5 oz.	Hallertau hops, added at the beginning of the 60 minute boil
0.5 oz.	Hallertau hops, added 30 min from the end of the boil
1.0 tsp.	Irish moss (<i>optional</i>), added 20 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: White Labs WLP300 Hefeweizen Ale, Imperial Organic IMPG01 Stefon, Wyeast #3068 Weihenstephan Wheat, or Safbrew WB-06 Dry Wheat Beer Yeast

