PYRAMID HEFEWEIZEN CLONE

EXTRACT:	6.6 lb. 1.0 lb.	Bavarian Wheat Liquid Malt Extract Golden Light Dry Malt Extract	
SPECIALTY GRAINS:	0.5 lb. 2.0 oz.	Wheat Malt Crystal 60L	
HOPS:		Nugget Mount Hood	60 min 15 min
YEAST*:	White Labs - American Hefeweizen WLP320 Imperial – G03 Dieter (or) Dry Yeast - Fermentis Safale US-05		
OTHER:	4oz. Co	rn Sugar (to carbo	nate at bottling time)

INSTRUCTIONS:

- Bring 2 ½ 3 gallons of water to 160 170 degrees. Take pot off burner.
- 2. Steep (soak) specialty grains in bag for 30 40 min.
- 3. Rinse grains with 2 cups of 160 170 degree water and discard spent grains. (keep bag)
- 4. Pour malt extract into mixture. Stir until dissolved.
- 5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
- 6. Boil for 60 minutes, while adding the hops at the recipe intervals.
- 7. Sanitize all equipment that the wort will come into contact with after the boil.
- 8. Put 1 gallon cold water into $6 6 \frac{1}{2}$ gallon fermentation vessel.
- 9. Add contents of boil pot, fill to 5 gallon mark with cold water.
- 10. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.
- 11. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.

- 12. After fermentation has stopped (14 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
- 13. Fill leaving 1'' to 1 1/4'' space in neck of bottle and seal with caps.
- 14. Age beer for two three weeks at 68 72 degrees, chill and enjoy.

ALL GRAIN:	6.0 lb.	Pale Malt Wheat Malt Crystal 60L		
HOPS:	0.25 oz. 0.75 oz.	Nugget Mount Hood	60 min 15 min	
YEAST*:	Imperial	Labs - American Hefeweizen WLP320 al – G03 Dieter y Yeast - Fermentis Safale US-05		

*Pyramid Hefeweizen is actually brewed with Lager yeast. For the most accurate clone results try Imperial L13 Global, or White Labs WLP830. Ferment around 53°.

Mash at 150 degrees for 60 minutes. Estimated OG 1.050, FG 1.012. Estimated IBU 18.6, Estimated SRM 4.6. Estimated ABV 5.1%



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