

Northwestern Weizen - Liquid Malt Extract

DESCRIPTION: Liquid extract produced from Malted Wheat and Barley.

INGREDIENTS: Wheat Malt, Barley Malt, water

TYPICAL ANALYTICAL SPECIFICATIONS: Solids 79%
Color* 6–10 °L
Original Gravity** 11.5 °P ferments to
Final Gravity..... 1.6 - 2.2 °P

COLOR* The color range given is that which would be expected of the final beer provided the O.G. is 11.5 °P +/- and a one hour boil with no scorching.

BEER TYPES: Wheat beer, Bavarian style weizen, Berliner style weiss, dunkel weizen

UTILIZATION: The original gravity (amount of extract used) is determined by the beer style and the desired alcohol level in the finished beer.

Generally, for Bavarian style weizen, the original gravity ranges from 10 – 13 °P; hopping rate is low to medium, targeting for 12 - 25 IBU. The final beer flavor will be greatly affected by the type of hops, the type of yeast, and the fermentation temperatures.

Any combination of 2 - 3 types of malt extract and/or specialty malts can be used to develop the various styles of dark beer.

* Lovibond, Series 52, 1/2" Cell

** Original Gravity of 11.5 °P (1.046 SpG) requires approximately 40 lb of extract per barrel.

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