

Bon Temps Cajun Wheat Weizen/Weissbier

This German wheat beer recipe was the basic blueprint for our special crawfish beer, to which homebrewer Devin Griffiths added a touch of sassafras, fresh ginger and zested oranges to the final 15 minutes of the boil.

Type: All Grain *Date:* 3/17/2011
Batch Size: 5.40 gal *Brewer:* Devo
Boil Size: 7.03 gal *Asst Brewer:*
Boil Time: 70 min *Equipment:* 7.5 Gallon Pot with 52 Quart Coleman Extreme
Taste Rating(out of 50): 35.0 *Brewhouse Efficiency:* 80.00
Taste Notes:

Ingredients

Amount	Item	Type	% or IBU
5.00 lb	Wheat Malt, Ger (2.0 SRM)	Grain	55.56 %
3.00 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	33.33 %
1.00 lb	Munich Malt - 10L (10.0 SRM)	Grain	11.11 %
1.00 oz	Hallertauer Hersbrucker [4.00 %] (70 min)	Hops	14.2 IBU
0.25 oz	Hallertauer Hersbrucker [4.00 %] (15 min)	Hops	1.7 IBU
2.00 gm	Chalk (Mash 60.0 min)	Misc	

Beer Profile

Est Original Gravity: 1.050 SG *Measured Original Gravity:* 1.010 SG
Est Final Gravity: 1.013 SG *Measured Final Gravity:* 1.005 SG
Estimated Alcohol by Vol: 4.82 % *Actual Alcohol by Vol:* 0.65 %
Bitterness: 15.9 IBU *Calories:* 43 cal/pint
Est Color: 4.4 SRM *Color:*
Color

Mash Profile

Mash Name: Decoction Mash, Single, Infusion Mash Out *Total Grain Weight:* 9.00 lb
Sparge Water: 2.19 gal *Grain Temperature:* 72.0 F
Sparge Temperature: 168.0 F *TunTemperature:* 72.0 F
Adjust Temp for Equipment: TRUE *Mash PH:* 5.4 PH

Decoction Mash, Single, Infusion Mash Out

Step Time	Name	Description	Step Temp
35 min	Protein Rest	Add 18.00 qt of water at 129.6 F	122.0 F
45 min	Saccharification	Decoct 8.05 qt of mash and boil it	155.0 F

10 min Mash Out Add 6.50 qt of water at 210.1 F 168.0 F

Mash Notes: Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

Carbonation and Storage

Carbonation Type: Corn Sugar *Volumes of CO2:* 2.4

Pressure/Weight: 4.1 oz *Carbonation Used:* -

Keg/Bottling Temperature: 60.0 F *Age for:* 28.0 days

Storage Temperature: 52.0 F

Notes

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