

# 2016 RBT Brew Comp



## Pilsner vs Wheat

Which style will be crowned king?

Where: Wulguru Community Centre (14 Edison St, Wulguru)

When: 1-5pm, Saturday 3 September

**All club members are welcome to attend.**

AABC Style  
3. Pilsner

- 3.1 Classic American Pilsner
- 3.2 German Pilsner
- 3.3 Bohemian Pilsner

AABC Style  
16. Wheat & Rye Beer

- 16.1 American Wheat or Rye Beer
- 16.2 Weizen / Weißbeer (Wheat)
- 16.3 Dunkelweizen

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For more information see overleaf or go to <http://righteousbrewersof.wix.com/righteousbrewers>



# 2016 RBT Home Brew Competition

12pm – 5pm, Saturday 3<sup>rd</sup> September, 2016

**2016 competition will be under AABC Guidelines**

CLOSING DATE FOR ENTRIES: Thurs 1<sup>st</sup> Sep, 2016

Deliver entries to:

RBT, c/- Homebrewers Warehouse,  
13 Hammett St, Currajong, Qld 4812

**Entry Fee: \$5 per entry, cash only.**

For questions about delivery arrangements, contact RBT on: [righteousbrewersoftownsville@gmail.com](mailto:righteousbrewersoftownsville@gmail.com)

This entry form was unashamedly copied and modified from the AABC 2013 Entry Form (<http://www.aabc.org.au>)

## **Rules & Conditions**

1. AABC Competition Rules and AABC Style Guidelines for judging are available at: <http://www.aabc.org.au/docs/> (Note – not all sub-styles from style 16. Wheat & Rye Beer are eligible)
2. Entrants may only enter one beer per sub-style (max total entries = 6). Organisers may reclassify or disqualify incorrectly nominated entries (we'll try to contact you first though). For category 16.1 you may only enter one wheat OR one rye.
3. Take care to note the extra label requirements for styles 16.1 and 16.2.
4. Judges and stewards may enter a category that they are judging/stewarding for feedback. However, their scores will not be recognised and they will not be eligible for prizes in that category.
5. The competition is registered with BJCP so qualified judges will receive the appropriate points. **Note** – the AABC guidelines are approved by the BJCP for qualification points.
6. Please provide one bottle per entry with a **minimum** of 500 ml. **Alcohol content is to meet the AABC Guidelines** so this must also be considered when creating a beer. All entry forms and fees must be attached by rubber band.
7. Two stubbies (325-375ml) may be entered as the one entry and are to be labelled the same on each bottle and attached together with a rubber band. If the attaching rubber band breaks and the stubby entries are not labelled the same, the entry will be disqualified. These bottles will be mixed prior to judging.
8. There will be at least 2 judges per category. Every attempt will be made to have at least one BJCP accredited judge for each style. Completed scoresheets will be returned to entrants, these will be available from the Homebrewers Warehouse.
9. **Prizes are to be finalised but sponsors are included in the flyer and will be updated if the competition gains more sponsors. There is a probability that the winner of each sub-style will receive a prize. 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> of each style will receive prizes, champion brewer and best beer. \*Note-the prizes information will be made available once they are finalised.**
10. Winner of each style will be the highest score from each sub-style. The winning sub-style of each beer will qualify for Best Beer, and each beer will be re-judged by the panel to determine Best Beer.
11. Points for champion brewer will be awarded per sub-style with 1<sup>st</sup> = 3 points, 2<sup>nd</sup> = 2 points, 3<sup>rd</sup> = 1 point.
12. This is not a registered AABC competition but will be judged using the AABC guidelines 2015.
13. Competition will be judged on Saturday the 3<sup>rd</sup> of September, unless we are bombarded with entries in which case some styles may be completed the following weekend.
14. Results will be published on the RBT website: <http://righteousbrewersof.wix.com/righteousbrewers>
15. Bottles will not be returned after the competition date. If you wish to keep your bottles, you will be able to collect them at the competition location after all judging is complete.
16. All those in attendance who are not judging or stewarding are encouraged to bring some beers and enjoy each other's company but please do not interrupt the competition.

## **Categories: In accordance with 2015 AABC Style Guidelines**

- **3. Pilsner**
  - 3.1 Classic American Pilsner
  - 3.2 German Pilsner
  - 3.3 Bohemian Pilsner
- **16. Wheat & Rye Beer**
  - 16.1 American Wheat or Rye Beer
  - 16.2 Weizen/Weißbier (Wheat)
  - 16.3 Dunkelweizen

The style guidelines are available at [http://www.aabc.org.au/docs/AABC2015StyleGuidelines\\_OnePagePerStyle.pdf](http://www.aabc.org.au/docs/AABC2015StyleGuidelines_OnePagePerStyle.pdf)

### ENTRY FORM — 2016 Beers

Please fold page or cut off entry form and **attach with rubber band** to bottles with entry details visible. Include entry fee in envelope attached to bottle.

|                       |                              |
|-----------------------|------------------------------|
| <b>Brewer Details</b> | Organiser use only – entry # |
| Brewer's Name         |                              |
| Address (street)      | Suburb & State               |
| Email                 | Postcode                     |
| Phone                 | Brew Club (if applicable)    |

|  |             |
|--|-------------|
| <b>Beer Details</b>  |             |
| Style #:   | Style Name: |
| Do you want this entry kept in a fridge or at room temperature up to the day of the competition? Please circle:<br>Fridge / Room Temperature |             |

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## 3. PILSENER

### 3.1 Classic American Pilsner

**Aroma:** Low to medium grainy, corn-like or sweet maltiness may be evident (although rice-based beers are more neutral). Medium to moderately high hop aroma, often classic noble hops. Clean lager character, with no fruitiness or diacetyl. Some DMS is acceptable.

**Appearance:** Yellow to deep gold colour. Substantial, long lasting white head. Bright clarity.

**Flavour:** Moderate to moderately high maltiness similar in character to the Continental Pilsners but somewhat lighter in intensity due to the use of up to 30% flaked maize (corn) or rice used as an adjunct. Slight grainy, cornlike sweetness from the use of maize with substantial offsetting hop bitterness. Rice-based versions are crisper, drier, and often lack corn-like flavours. Medium to high hop flavour from noble hops (either late addition or first wort hopped). Medium to high hop bitterness, which should not be coarse nor have a harsh aftertaste. No fruitiness or diacetyl. Should be smooth and well-lagered.

**Mouthfeel:** Medium body and rich, creamy mouthfeel. Medium to high carbonation levels.

**Overall Impression:** A substantial Pilsner which exhibits the native American grains and hops available to German brewers who initially brewed it in the USA. Refreshing, but with the underlying malt and hops that stand out when compared to other modern American light lagers. Maize lends a distinctive grainy sweetness. Rice contributes a crisper, more neutral character.

**History:** A version of Pilsner brewed in the USA by immigrant German brewers who brought the process and yeast with them when they settled in America. They worked with the ingredients that were native to America to create a unique version of the original Pilsner. This style died out after Prohibition but was resurrected as a home-brewed style by advocates of the hobby.

**Comments:** The classic American Pilsner was brewed both pre-Prohibition and post-Prohibition with some differences. OGs of 1.050-1.060 would have been appropriate for pre-Prohibition beers while gravities dropped to 1.044-1.048 after Prohibition. Corresponding IBUs dropped from a pre-Prohibition level of 30-40 to 25-30 after Prohibition.

**Ingredients:** Six-row barley with 20% to 30% flaked maize to dilute the excessive protein levels. Native American hops such as Clusters, traditional continental noble hops, or modern noble crosses (Ultra, Liberty, Crystal) are also appropriate. Modern American hops such as Cascade are inappropriate. Water with a high mineral content can lead to an inappropriate coarseness in flavour and harshness in aftertaste.

#### Vital Statistics:

| OG        | FG        | IBUs  | SRM (EBC*)       | ABV    |
|-----------|-----------|-------|------------------|--------|
| 1044-1060 | 1010-1015 | 25-40 | 3-6 (5.91-11.82) | 4.5-6% |

**Commercial Examples:** Occasional brewpub and microbrewery specials

\*Colour converter calculator used is

<http://www.castlemalting.com/Default.asp?N=Calculator&ID=13&Language=English>

## 3.2 German Pilsener

**Aroma:** Typically features a light grainy Pils malt character (sometimes Graham cracker-like) and distinctive flowery or spicy noble hops. Clean, no fruity esters, no diacetyl. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from pils malt).

**Appearance:** Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

**Flavour:** Crisp and bitter, with a dry to medium-dry finish. Moderate to moderately-low yet well attenuated maltiness, although some grainy flavours and slight Pils malt sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavour can range from low to high but should only be derived from German noble hops. Clean, no fruity esters, no diacetyl.

**Mouthfeel:** Medium-light body, medium to high carbonation.

**Overall Impression:** Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

**History:** A copy of Bohemian Pilsener adapted to brewing conditions in Germany.

**Comments:** Drier and crisper than a Bohemian Pilsener with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water. Lighter in body and colour, and with higher carbonation than a Bohemian Pilsener. Modern examples of German pilsners tend to become paler in colour, drier in finish, and more bitter as you move from South to North in Germany.

**Ingredients:** Pilsner malt, German hop varieties (especially noble varieties such as Hallertauer, Tettnanger and Spalt for taste and aroma), medium sulfate water, German lager yeast.

### Vital Statistics:

| OG        | FG        | IBUs  | SRM (EBC*)      | ABV      |
|-----------|-----------|-------|-----------------|----------|
| 1044-1050 | 1008-1013 | 25-45 | 2-5 (3.94-9.85) | 4.4-5.2% |

**Commercial Examples:** Bitburger, Warsteiner, Trumer Pils, König Pilsener, Jever Pils, Holsten Pils, Spaten Pils, Victory Prima Pils, Brooklyn Pilsner

\*Colour converter calculator used is

<http://www.castlemalting.com/Default.asp?N=Calculator&ID=13&Language=English>

### 3.3 Bohemian Pilsener

**Aroma:** Rich with complex malt and a spicy, floral Saaz hop bouquet. Some pleasant, restrained diacetyl is acceptable, but need not be present. Otherwise clean, with no fruity esters.

**Appearance:** Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head.

**Flavour:** Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavour from Saaz hops. Some diacetyl is acceptable, but need not be present. Bitterness is prominent but never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruity esters.

**Mouthfeel:** Medium-bodied (although diacetyl, if present, may make it seem medium-full), medium carbonation.

**Overall Impression:** Crisp, complex and well-rounded yet refreshing.

**History:** First brewed in 1842, this style was the original clear, light-coloured beer.

**Comments:** Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile. Traditional yeast sometimes can provide a background diacetyl note. Dextrins provide additional body, and diacetyl enhances the perception of a fuller palate.

**Ingredients:** Soft water with low mineral content, Saaz hops, Moravian malted barley, Czech lager yeast.

#### Vital Statistics:

| OG        | FG        | IBUs  | SRM (EBC*)        | ABV      |
|-----------|-----------|-------|-------------------|----------|
| 1044-1056 | 1013-1017 | 35-45 | 3.5-6 (6.9-11.82) | 4.2-5.4% |

**Commercial Examples:** Pilsner Urquell, Krušovice Imperial 12°, Budweiser Budvar (Czechvar in the US), Czech Rebel, Staropramen, Gambrinus Pilsner, Dock Street Bohemian Pilsner

\*Colour converter calculator used is

<http://www.castlemalting.com/Default.asp?N=Calculator&ID=13&Language=English>

## 16. GERMAN WHEAT & RYE BEER

### 16.1 American Wheat or Rye Beer

**Aroma:** Low to moderate grainy wheat or rye character. Some malty sweetness is acceptable. Esters can be moderate to none, although should reflect American yeast strains. The clove and banana aromas common to German hefeweizens are inappropriate. Hop aroma may be low to moderate, and can have either a citrusy American or a spicy or floral noble hop character. Slight crisp sharpness is optional. No diacetyl.

**Appearance:** Usually pale yellow to gold. Clarity may range from brilliant to hazy with yeast approximating the German hefeweizen style of beer. Big, long-lasting white head.

**Flavour:** Light to moderately strong grainy wheat or rye flavour, which can linger into the finish. Rye versions are richer and spicier than wheat. May have a moderate malty sweetness or finish quite dry. Low to moderate hop bitterness, which sometimes lasts into the finish. Low to moderate hop flavour (citrusy American or spicy/floral noble). Esters can be moderate to none, but should not take on a German Weizen character (banana). No clove phenols, although a light spiciness from wheat or rye is acceptable. May have a slightly crisp or sharp finish. No diacetyl.

**Mouthfeel:** Medium-light to medium body. Medium-high to high carbonation. May have a light alcohol warmth in stronger examples.

**Overall Impression:** Refreshing wheat or rye beers that can display more hop character and less yeast character than their German cousins.

**Comments:** Different variations exist, from an easy-drinking fairly sweet beer to a dry, aggressively hopped beer with a strong wheat or rye flavour. Dark versions approximating dunkelweizens (with darker, richer malt flavours in addition to the colour) should be entered in the Specialty Beer category.

THE BREWER SHOULD SPECIFY IF RYE IS USED; IF NO DOMINANT GRAIN IS SPECIFIED, WHEAT WILL BE ASSUMED.

**Ingredients:** Clean American ale yeast, but also can be made as a lager. Large proportion of wheat malt (often 50% or more, but this isn't a legal requirement as in Germany). American or noble hops. American Rye Beers can follow the same general guidelines, substituting rye for some or all of the wheat. Other base styles (e.g., IPA, stout) with a noticeable rye character should be entered in the Specialty Beer category 18.

#### Vital Statistics:

| OG        | FG        | IBUs  | SRM (EBC*)       | ABV    |
|-----------|-----------|-------|------------------|--------|
| 1040-1055 | 1008-1013 | 15-30 | 3-6 (5.91-11.82) | 4-5.5% |

**Commercial Examples:** Bell's Oberon, Harpoon UFO Hefeweizen, Three Floyds Gumballhead, Pyramid Hefe-Weizen, Widmer Hefeweizen, Sierra Nevada Unfiltered Wheat Beer, Anchor Summer Beer, Redhook Sunrye, Real Ale Full Moon Pale Rye

\*Colour converter calculator used is

<http://www.castlemalting.com/Default.asp?N=Calculator&ID=13&Language=English>



## 16.2 Weizen/Weissbier

**Aroma:** Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present but other malt characteristics should not. No diacetyl or DMS. Optional, but acceptable, aromatics can include a light, citrusy tartness, a light to moderate vanilla character, and/or a low bubblegum aroma. None of these optional characteristics should be high or dominant, but often can add to the complexity and balance.

**Appearance:** Pale straw to very dark gold in colour (rarely, can be as dark as amber). A very thick, moussy, longlasting white head is characteristic. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable. A beer “mit hefe” is also cloudy from suspended yeast sediment (which should be roused before drinking). The filtered Krystal version has no yeast and is brilliantly clear.

**Flavour:** Low to moderately strong banana and clove flavour. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavour, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavour of wheat is complementary, as is a slightly sweet Pils malt character. Hop flavour is very low to none, and hop bitterness is very low to moderately low. A tart, citrusy character from yeast and high carbonation is often present. Well rounded, flavourful palate with a relatively dry finish. No diacetyl or DMS.

**Mouthfeel:** Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a light, spritzy finish aided by high carbonation. Always effervescent.

**Overall Impression:** A pale, spicy, fruity, refreshing wheat-based ale.

**History:** A traditional wheat-based ale originating in Southern Germany that is a specialty for summer consumption, but generally produced year-round.

**Comments:** These are refreshing, fast-maturing beers that are lightly hopped and show a unique banana-and-clove yeast character. These beers often don't age well and are best enjoyed while young and fresh. The version “mit hefe” is served with yeast sediment stirred in; the krystal version is filtered for excellent clarity. Bottles with yeast are traditionally swirled or gently rolled prior to serving. The character of a krystal weizen is generally fruitier and less phenolic than that of the hefe-weizen.

THE BREWER SHOULD SPECIFY WHETHER KRYSTAL OR MIT HEFE; IF NOT SPECIFIED, YEAST WILL BE ROUSED BEFORE SERVING.

**Ingredients:** By German law, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is Pilsner malt. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavours. A small amount of noble hops are used only for bitterness.

### Vital Statistics:

| OG        | FG        | IBUs | SRM (EBC*)       | ABV      |
|-----------|-----------|------|------------------|----------|
| 1044-1052 | 1010-1014 | 8-15 | 2-8 (3.94-15.76) | 4.3-5.6% |

**Commercial Examples:** Weihenstephaner Hefeweissbier, Schneider Weisse Weizenhell, Paulaner Hefe-Weizen, Erdinger Weissbier, Hacker-Pschorr Weisse, Franziskaner Hefe-Weisse, Penn Weizen, Barrelhouse Hocking Hills HefeWeizen

\*Colour converter calculator used is

<http://www.castlemalting.com/Default.asp?N=Calculator&ID=13&Language=English>

## 16.3 Dunkelweizen

**Aroma:** Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a low to moderate vanilla character and/or low bubblegum notes may be present, but should not dominate. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present and is often accompanied by a caramel, bread crust, or richer malt aroma (e.g., from Vienna and/or Munich malt). Any malt character is supportive and does not overpower the yeast character. No diacetyl or DMS. A light tartness is optional but acceptable.

**Appearance:** Light copper to mahogany brown in colour. A very thick, moussy, long-lasting off-white head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

**Flavour:** Low to moderately strong banana and clove flavour. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavour, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavour of wheat is complementary, as is a richer caramel and/or melanoidin character from Munich and/or Vienna malt. The malty richness can be low to medium-high, but shouldn't overpower the yeast character. A roasted malt character is inappropriate. Hop flavour is very low to none, and hop bitterness is very low to low. A tart, citrusy character from yeast and high carbonation is sometimes present, but typically muted. Well rounded, flavourful, often somewhat sweet palate with a relatively dry finish. No diacetyl or DMS.

**Mouthfeel:** Medium-light to medium-full body. The texture of wheat as well as yeast in suspension imparts the sensation of a fluffy, creamy fullness that may progress to a lighter finish, aided by moderate to high carbonation. The presence of Munich and/or Vienna malts also provide an additional sense of richness and fullness. Effervescent.

**Overall Impression:** A moderately dark, spicy, fruity, malty, refreshing wheat-based ale. Reflecting the best yeast and wheat character of a hefe-weizen blended with the malty richness of a Munich dunkel.

**History:** Old-fashioned Bavarian wheat beer was often dark. In the 1950s and 1960s, wheat beers did not have a youthful image, since most older people drank them for their health-giving qualities. Today, the lighter hefe-weizen is more common.

**Comments:** The presence of Munich and/or Vienna-type barley malts gives this style a deep, rich barley malt character not found in a hefe-weizen. Bottles with yeast are traditionally swirled or gently rolled prior to serving.

**Ingredients:** By German law, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is usually Munich and/or Vienna malt. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavours. A small amount of noble hops are used only for bitterness.

### Vital Statistics:

| OG        | FG        | IBUs  | SRM (EBC*)          | ABV      |
|-----------|-----------|-------|---------------------|----------|
| 1044-1056 | 1010-1014 | 10-18 | 14-23 (27.58-45.31) | 4.3-5.6% |

**Commercial Examples:** Weihenstephaner Hefeweissbier Dunkel, Schnedier Weisse (Original), Erdinger Weissbier Dunkel, Franziskaner Dunkel Hefe-Weisse, Hacker-Pschorr Weisse Dark, Schneider Dunkel Weiss, Tucher Dunkles Hefe Weizen, Ayinger Ur-Weisse

\*Colour converter calculator used is

<http://www.castlemalting.com/Default.asp?N=Calculator&ID=13&Language=English>