



European Wheat and Rye Beers

BAM May 2018

Styles of Wheat Beers (not complete, but for 2018SOQ2 competition)

2015 BJCP Style guidelines

- Category
- 10a - Weissbier
 - 10b - Dunkles Weiss,
 - 10c - Weizenbock
 - 27h - Roggenbier
 - 27i - Sahti

Yeast Strains

Traditional Banana and Clove, low flocculation, 64-75F temp (low-clove, high-banana), 70%ish attenuation

Wyeast 3056 Bavarian Wheat Blend

Wyeast 3068 Weihenstephan Weizen

Wyeast 3333-PC German Wheat (high flocculation)

Wyeast 3638 Bavarian Wheat

WLP300 Hefeweizen Ale Yeast

WLP351 Bavarian Ale Yeast

WLP380 Hefeweizen IV Ale Yeast (high clove, low banana, +citrus and apricot)

10a. Weissbier

Overall Impression: A pale, refreshing German wheat beer with high carbonation, dry finish, a fluffy mouthfeel, and a distinctive banana-and-clove yeast character.

Quick to produce, quick to drink.

Yeast selection, health, pitching rate, and fermentation temperature is key.

Minimum 50% Wheat (up to 70%), remainder is typically Pilsner malt.



Vital Statistics:

IBUs: 8 – 15

SRM: 2 – 6

OG: 1.044 – 1.052

FG: 1.010 – 1.014

ABV: 4.3 – 5.6%

10a. Weissbier - recipe 5gal

7.00# German Wheat [60min] - 1.00oz Hersbrucker

2.75# German Pilsner [15min] - 0.25oz Spalter

0.25# Aromatic Malt [15min] - 0.25oz Pearle

1.00# Rice hulls

2.00oz Acid Malt

2.00oz Malto Dextrine

Mash @ 150 for 90 minutes

60 min boil

Wyeast #3068 (Weihenstephan Weizen)



Vital Statistics:

IBUs: 8 – 15

SRM: 2 – 6

OG: 1.044 – 1.052

FG: 1.010 – 1.014

ABV: 4.3 – 5.6%

10b. Dunkles Weissebier

Overall Impression: A moderately dark German wheat beer with a distinctive banana-and-clove yeast character, supported by a toasted bread or caramel malt flavor. Highly carbonated and refreshing, with a creamy, fluffy texture and light finish that encourages drinking.

Minimum 50% Wheat (up to 70%), remainder is usually Munich, Vienna, or dark or caramel wheat malts, or Pilsner malt with color malt.



Vital Statistics:
IBUs: 10 – 18
SRM: 14 – 23

OG: 1.044 – 1.056
FG: 1.010 – 1.014
ABV: 4.3 – 5.6%

10b. Dunkles Weissebier

6.00# German Wheat

[60min] - 1.00oz Spalter Select

4# Vienna

0.5# Midnight Wheat

0.5# Carapils

1.00# Rice hulls

Mash @ 154 for 60 minutes

Wyeast #3068 (Weihenstephan
Weizen)

60 min boil



Vital Statistics:

IBUs: 10 – 18

SRM: 14 – 23

OG: 1.044 – 1.056

FG: 1.010 – 1.014

ABV: 4.3 – 5.6%

10c. Weizenbock

Overall Impression: A strong, malty, fruity, wheat-based ale combining the best malt and yeast flavors of a weissbier (pale or dark) with the malty-rich flavor, strength, and body of a Dunkles Bock or Doppelbock.

Minimum 50% Wheat (up to 70%), remainder is usually Munich and/or Vienna, Pilsner.



Vital Statistics:

IBUs: 15 – 30

SRM: 6 – 25

OG: 1.064 – 1.090

FG: 1.015 – 1.022

ABV: 6.5 – 9.0%

27h. Roggenbier (historical)

Overall Impression: A dunkelweizen made with rye rather than wheat, but with a greater body and light finishing hops.

Minimum 50% Rye (up to 65%), remainder is pale malt, Munich malt, wheat malt, crystal malt and/or small amounts of debittered dark malts for color adjustment.

Weizen yeast, but lower fermentation temp for more assertive clove. Lower hopping rates.



Vital Statistics:

IBUs: 10 – 20

SRM: 14 – 19

OG: 1.046 – 1.056

FG: 1.010 – 1.014

ABV: 4.5 – 6.0%

27i. Sahti (historical)

Overall Impression: A sweet, heavy, strong traditional Finnish beer with a rye, juniper, and juniper berry flavor and a strong banana-clove yeast character.

500+ year old Finnish farmhouse beer

Malted barley, unmalted grains, rye, low-no hops, historically lautered through juniper boughs in a log, no boil. Thick mouthfeel, high protein, sweet. Usually drunk soon after making.



Vital Statistics:
IBUs: 7 – 15
SRM: 4 – 22

OG: 1.076 – 1.120
FG: 1.016 – 1.020
ABV: 7.0 – 11.0%

End

Go make a wheat beer for summertime!