

10A: Hefeweizen

19B: California Common

# 10A: German Wheat

- Traditional Bavarian wheat beer, brewed with wheat malt, and some pilsner, and dextrin malt (optional) (50-70% Wheat, 30-50% pilsner, 0-5% Dextrin malt)
- Low hopping rate(~10 IBU), and signature banana *ESTERS* and clove *PHENOLICS*.
- Light, balanced, and approachable, with a hazy appearance.
- Fermentation characteristics should never overwhelm this beer.
- Mash at 150-154F to give this low gravity beer more fullness.
- German noble hops for bittering. (Mount Hood/Liberty for substitution)
- WLP300 (Hefe Ale) Wyeast 3068 (Weihenstephan)
- Ferment cooler (62F) but experiment and take good notes.

# 19B: California Common “Steam Beer”

- “Steam Beer” - Still fermented in Kuhlships. Large open shallow vessels
- Moderately rich malt character (bread, toast, caramel) and a dry finish.
- Firm hop bittering(Northern Brewer), balancing the beer on the bitter side, but just slightly.
- Simple 2-row, and about 10% mid-colored crystal malt (30 – 70L) and a tiny bit of Victory, Biscuit or chocolate malt. (< 5%)
- Mash at 150-154F for a nice balance between body and fermentability.
- Fermentation profile practically makes the style.
- Any California Common yeast (White Labs/Wyest) is acceptable
- WLP810 is a true lager strain