

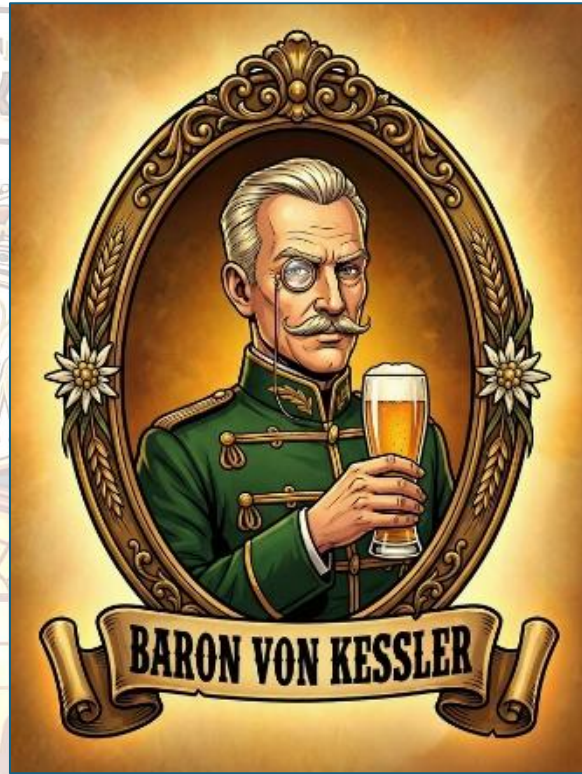
BARON VON KESSLER'S HEFEWEIZEN

Traditionally Brewed. Continental Quality.

5-GALLON ALL-GRAIN HOMEBREW RECIPE

THE CHARACTER

Baron von Kessler has opinions. About the proper temperature for serving wheat beer (seven to eight degrees Celsius, no exceptions). About the correct glass (a Weizenglas, obviously — what are you, a peasant?). About the angle of the pour (forty-five degrees, then straighten, then wait, then finish — and God help you if you rush it). He is refined. He is particular. He is, by his own admission, slightly eccentric. He is also the most generous man at the bar. His monocle falls off when he laughs, which is often. His Hefeweizen is brewed in strict accordance with Bavarian tradition — wheat, barley, water, yeast, and nothing else. The Reinheitsgebot exists for a reason, and the Baron will explain that reason to you at length whether you asked or not.



THE STYLE

Hefeweizen — literally "yeast wheat" in German — is Bavaria's signature wheat beer and one of the most distinctive styles in the world. The style dates back to at least the 15th century in southern Germany, where it was originally brewed exclusively by the Bavarian royal family under a monopoly known as the "Weissbierrecht" — the right to brew wheat beer. This royal privilege existed because wheat was a valuable bread grain, and its use in brewing was considered too extravagant for commoners. The monopoly was eventually relaxed, and by the 17th century, Georg Schneider was granted the first non-royal license to brew wheat beer in Munich — his brewery, Schneider Weisse, still operates today.

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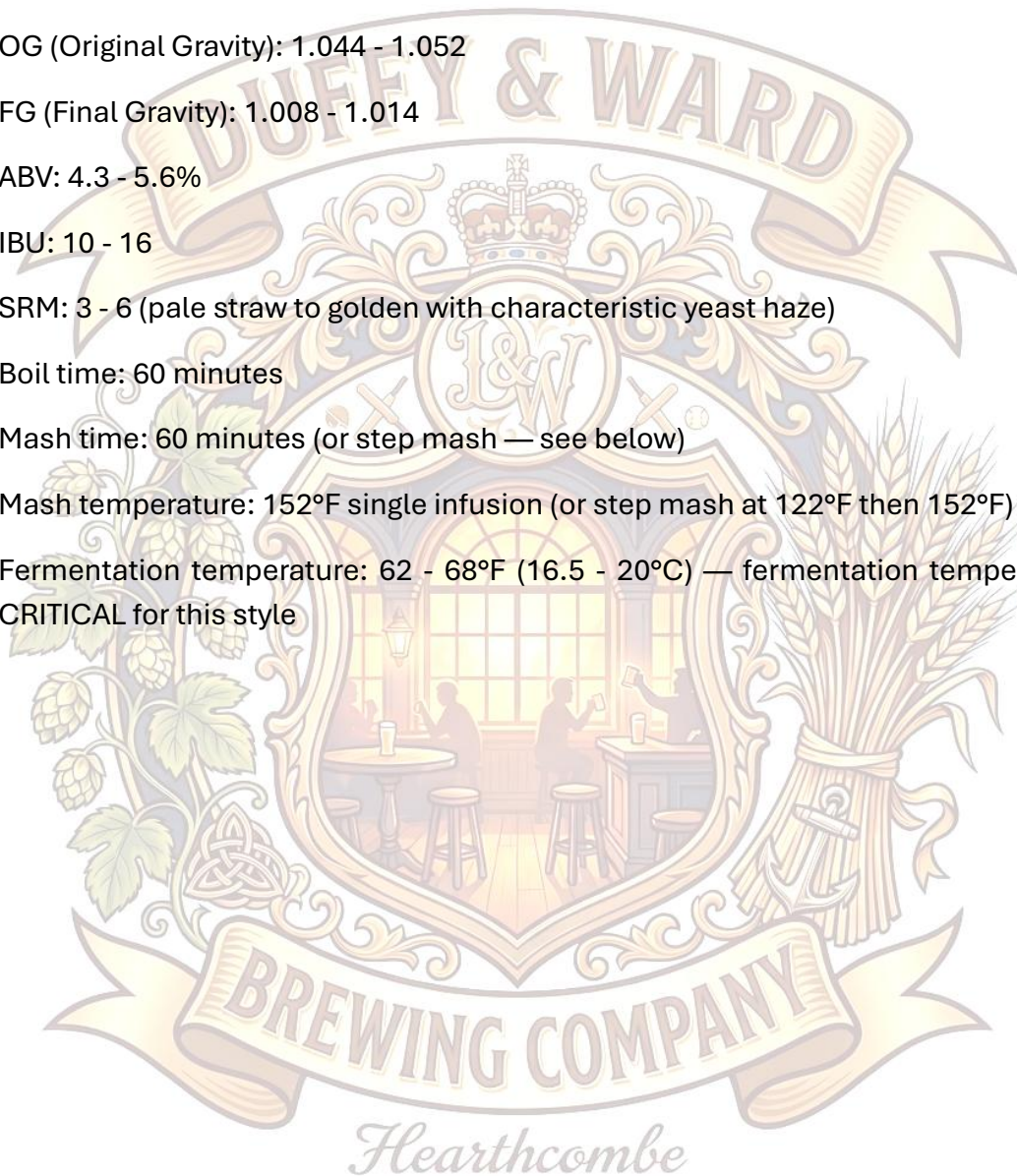
Hefeweizen is brewed with at least 50% malted wheat and fermented with a specific strain of Bavarian wheat beer yeast that produces the style's signature banana (isoamyl acetate) and clove (4-vinyl guaiacol) character. The beer is traditionally unfiltered — "hefe" means yeast — resulting in its characteristic cloudy, hazy appearance. This is the ONE beer in the Duffy & Ward lineup where haze is not just acceptable — it is MANDATORY.



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THE SPECS

- Batch size: 5 gallons (into fermenter)
- Pre-boil volume: 7.0 gallons (slightly higher — the wheat protein creates more hot break and trub loss)
- OG (Original Gravity): 1.044 - 1.052
- FG (Final Gravity): 1.008 - 1.014
- ABV: 4.3 - 5.6%
- IBU: 10 - 16
- SRM: 3 - 6 (pale straw to golden with characteristic yeast haze)
- Boil time: 60 minutes
- Mash time: 60 minutes (or step mash — see below)
- Mash temperature: 152°F single infusion (or step mash at 122°F then 152°F)
- Fermentation temperature: 62 - 68°F (16.5 - 20°C) — fermentation temperature is CRITICAL for this style



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THE WATER

Start with RO or distilled water — build from scratch

Treat ALL water with one Campden tablet per 20 gallons to remove chlorine and chloramine

Target a Munich water profile — moderate bicarbonate, balanced minerals, soft and rounded. Munich water is the water of Bavarian wheat beer. It supports the malty wheat character without accentuating hop bitterness. This is the OPPOSITE of Burton water. Where Burton screams, Munich whispers.

Mineral Additions (for 8.5 gallons total water — mash plus sparge):

- Gypsum (calcium sulfate): 1 gram
 - Very little — we do NOT want sulfate-driven dryness or hop accentuation
 - Just enough calcium for healthy yeast function
- Calcium chloride: 3 grams
 - Moderate chloride promotes malt smoothness and fullness
 - Supports the soft, rounded character of wheat beer
- Epsom salt (magnesium sulfate): 1 gram
 - Minor contribution — magnesium supports yeast health
- Lactic acid (88%): as needed to achieve mash pH of 5.2 - 5.4
 - Wheat malt has less buffering capacity than barley malt — pH may need more attention
 - Start with 1-2 ml and measure
 - Do NOT use baking soda in this style — sodium above trace levels creates a soapy quality in this delicate beer

Target Water Profile (approximate ppm):

- Calcium: 50-75
- Magnesium: 5-15
- Sodium: 0-10
 - Keep sodium as LOW as possible — even small amounts create a minerally taste that fights the clean wheat and yeast character
- Sulfate: 30-50
- Chloride: 60-80
- Bicarbonate: 50-100

Note: Look at how QUIET this water profile is compared to the IPA's aggressive Burton water. Hefeweizen requires the SOFTEST water in the lineup. The yeast does all the work in this beer — the water's job is to stay out of the way. The Baron demands perfection from the yeast, not from the water.



THE GRAIN BILL

The Reinheitsgebot allows only water, malt, hops, and yeast. No adjuncts. No specialty malts. No crystal. No roasted anything. Just wheat and barley. Simple. Pure. Bavarian.

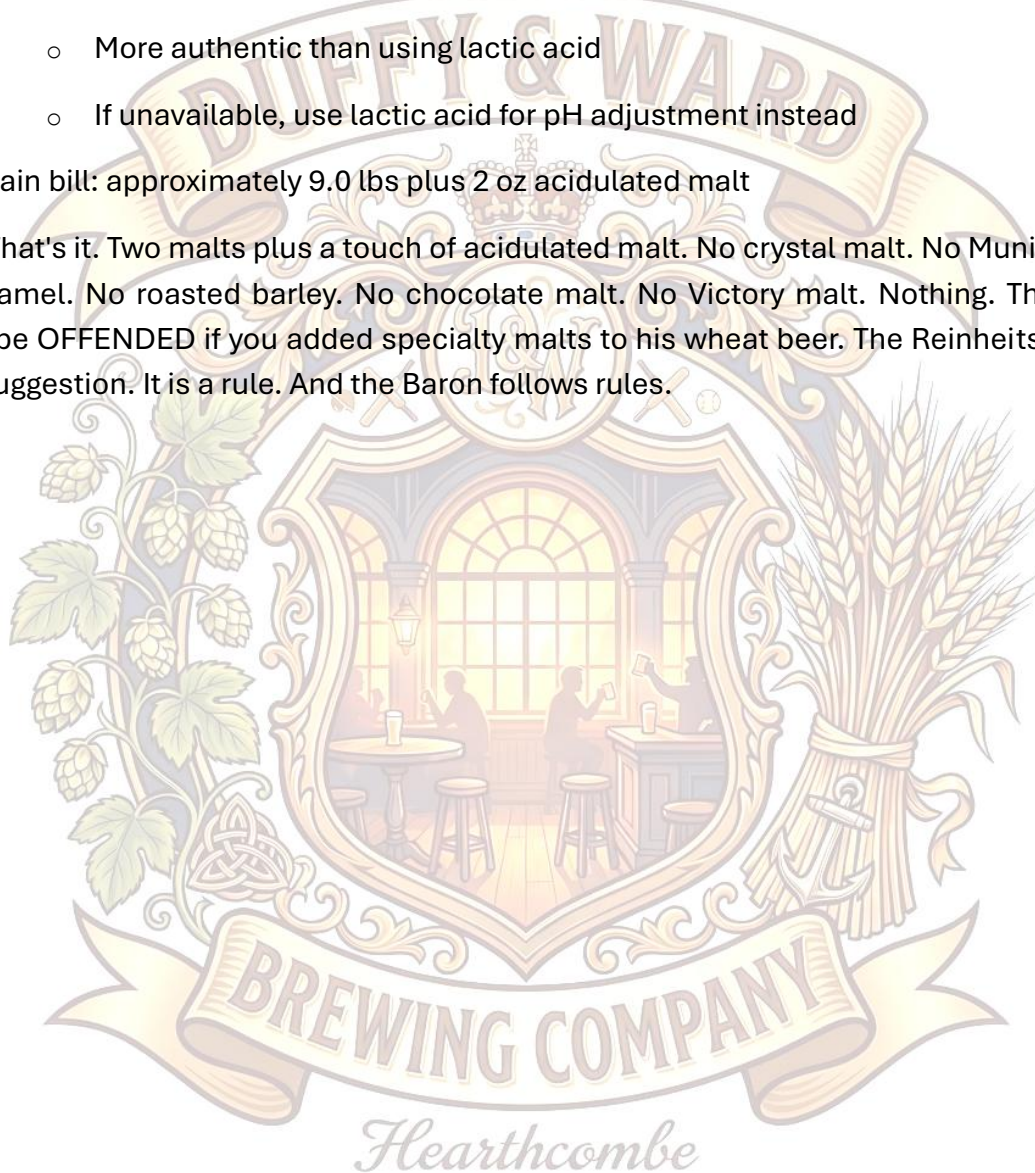
The grain bill for Hefeweizen is the SIMPLEST in the entire lineup — and the HARDEST to hide behind.

- Malted wheat: 5.0 lbs (55%)
 - Must be at least 50% of the grain bill — this is what makes it a wheat beer
 - German or Belgian wheat malt preferred
 - Provides the soft, bready, slightly tangy wheat character
 - Contributes the proteins that create the thick, persistent head and cloudy haze
 - The wheat provides the CANVAS — the yeast paints the picture
- Pilsner malt (German or Continental): 4.0 lbs (44%)
 - NOT Maris Otter. NOT American two-row. German or Continental Pilsner malt.
 - Provides a clean, crisp, lightly bready base
 - Lighter and crisper than Maris Otter — this beer should be LIGHT and REFRESHING, not biscuity
 - German Pilsner malt (Weyermann, Best Malz) is ideal
 - Continental Pilsner malt is the traditional base for ALL German lagers and wheat beers

- Acidulated malt: 2 oz (approximately 1%)
 - Optional but recommended
 - Helps lower mash pH naturally — traditional German method
 - Adds a very subtle, clean acidity that brightens the beer
 - More authentic than using lactic acid
 - If unavailable, use lactic acid for pH adjustment instead

Total grain bill: approximately 9.0 lbs plus 2 oz acidulated malt

Note: That's it. Two malts plus a touch of acidulated malt. No crystal malt. No Munich malt. No caramel. No roasted barley. No chocolate malt. No Victory malt. Nothing. The Baron would be OFFENDED if you added specialty malts to his wheat beer. The Reinheitsgebot is not a suggestion. It is a rule. And the Baron follows rules.



THE WHEAT MASH CHALLENGE

Wheat malt is huskless. Barley malt has husks that form a natural filter bed during lautering. Wheat doesn't. This means:

- High wheat percentage can cause stuck sparges
- The mash can become gummy and slow to drain
- Patience is required — do not rush the lauter

Solutions:

- Rice hulls: Add 0.5 lb of rice hulls to the mash
 - This is NOT a flavor ingredient — rice hulls add no flavor, no color, no sugar
 - They are inert physical material that improves the grain bed structure
 - They create channels for wort to flow through during lautering
 - The Baron might object on Reinheitsgebot grounds — but rice hulls are a process aid, not an ingredient, and they are removed during lautering
 - Strongly recommended for your first wheat beer. Without them, a stuck sparge is likely.
- Vorlauf slowly and patiently — do not rush
- If the sparge sticks, gently stir the top inch of the grain bed and restart
- A mash out at 168°F helps thin the wort and prevents sticking

Mash Options:

OPTION A — Single Infusion (Simpler):

- Strike water volume: approximately 3.4 gallons (1.5 quarts per pound)
- Strike water temperature: approximately 163°F
- Mash in at 152°F (66.7°C) — hold for 60 minutes
- This works. It's simpler. It produces a good Hefeweizen.
- Most modern homebrewers use single infusion for wheat beer with excellent results

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OPTION B — Traditional Step Mash (More Authentic):

- Strike water volume: approximately 3.4 gallons
- Strike water temperature: approximately 133°F (to achieve 122°F mash temp)
- PROTEIN REST: Mash in at 122°F (50°C) — hold for 15 minutes
 - This breaks down wheat proteins
 - Historically necessary because old malts were under-modified
 - Modern well-modified malts don't strictly NEED this, but it improves head retention and reduces haze stability issues in wheat beer
 - Some brewers skip it. The Baron would not.
- Raise temperature to 152°F (66.7°C) — hold for 45 minutes
 - Add boiling water or apply heat to raise temperature from 122°F to 152°F
 - Stir constantly while raising temperature to prevent scorching
 - This is the SACCHARIFICATION rest — where starches convert to sugars
- Mash out at 168°F for 10 minutes

The Baron recommends Option B. Your schedule may recommend Option A. Both produce excellent wheat beer.

- Vorlauf until wort runs clear — or at least runs free of large grain particles
 - "Clear" is a relative term for wheat beer — the wort will be hazier than barley-only beers
 - This is normal and correct — don't over-recirculate trying to achieve clarity you won't get
- Sparge with 170°F treated water to collect approximately 7.0 gallons pre-boil volume
 - Slightly more volume than other beers — wheat protein creates more hot break and trub loss during the boil
 - You will lose more volume to trub in the kettle than with barley-only beers

THE HOPS

The absolute MINIMUM hopping of any beer in the Distinguished Company lineup. Hefeweizen hops serve one purpose: prevent the beer from tasting cloying and one-dimensionally sweet. That's it. If you can identify the hop variety in the finished beer, you used too much. The yeast is the star. The hops are stagehandsCarrying furniture.

- Hallertau Mittelfrüh: 0.75 oz at 60 minutes (bittering)
 - THE traditional Bavarian noble hop
 - Very low alpha acid (typically 3-5%) — gentle, refined, barely-there bitterness
 - Approximately 10-14 IBU
 - This is the ONLY hop addition. One hop. One addition. Done.
- No flavor additions. No aroma additions. No flameout additions. No dry hops. Nothing.
 - The banana and clove from the yeast ARE the aroma and flavor
 - Hops would compete with and confuse the yeast character
 - The Baron would dismiss you from the table if you dry-hopped his Hefeweizen

Total hops: 0.75 oz Hallertau Mittelfrüh Total IBU: approximately 10-14

Note: 0.75 oz of a 3-5% alpha acid hop in 5 gallons. That is the **LIGHTEST** hopping in the entire Duffy & Ward lineup by a wide margin. The Cream Ale uses 2.0 oz of Saaz. The Nut Brown uses 1.5 oz. This uses 0.75 oz. The Baron has opinions about many things. Hops in his wheat beer is not one of them. They are irrelevant to the conversation.

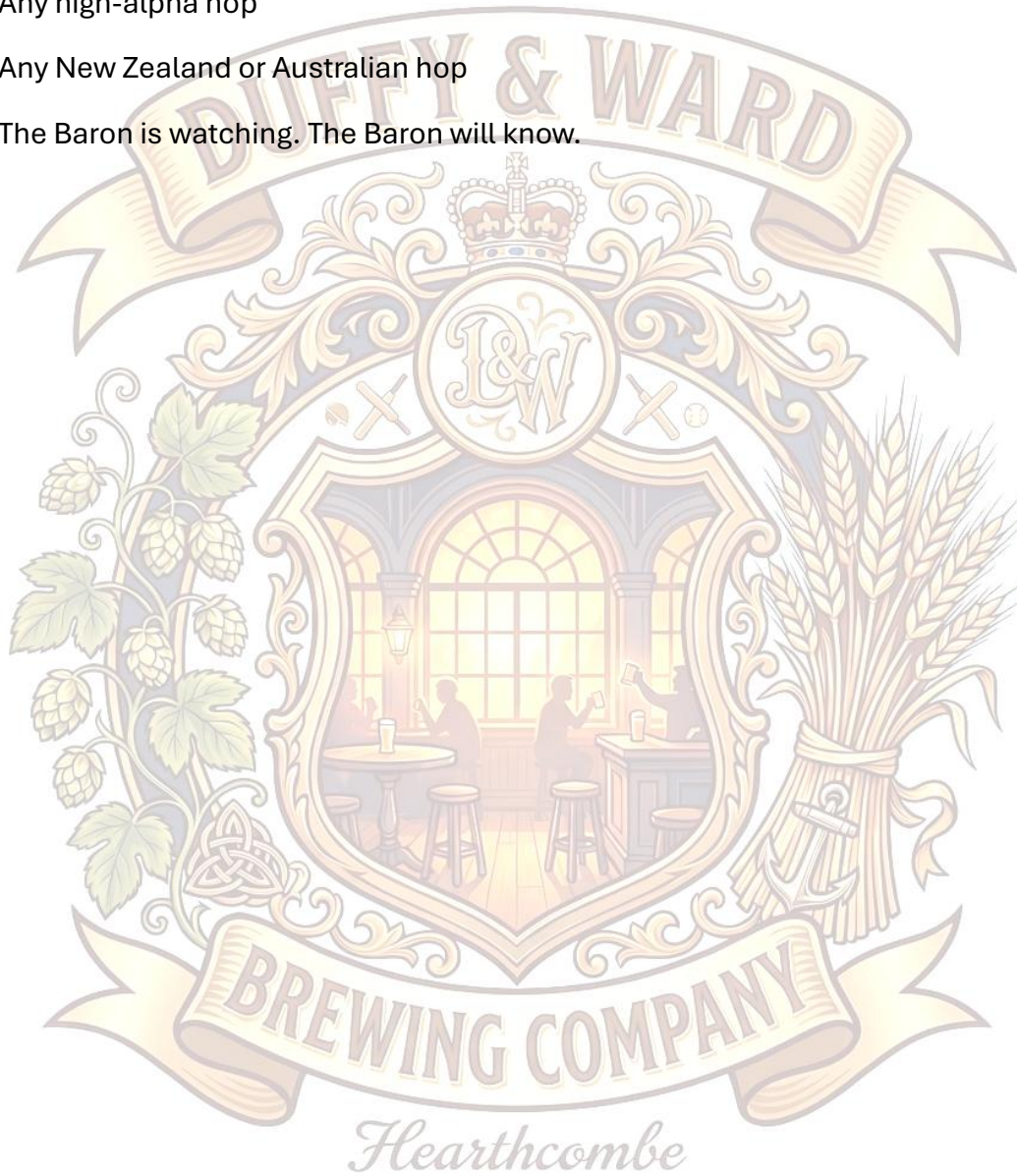
Alternative Noble Hops (if Hallertau Mittelfrüh unavailable):

- Tettnang — Bavarian noble hop, very similar to Hallertau, slightly more herbal
- Spalt — German noble hop, mild, delicate
- Saaz — Czech noble hop, slightly more floral than Hallertau but acceptable
- Hallertau Tradition — German-bred to replicate Mittelfrüh character

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ABSOLUTELY DO NOT USE:

- Any American hop
- Any English hop
- Any high-alpha hop
- Any New Zealand or Australian hop
- The Baron is watching. The Baron will know.



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THE YEAST

This is the single most important ingredient in the entire recipe. In every other Duffy & Ward beer, the grain sets the character and the yeast supports it. In Hefeweizen, the yeast IS the character. Everything else is background.

Choose your yeast carefully. This decision determines the ENTIRE personality of the beer.

Primary recommendation: Wyeast 3068 (Weihenstephan Weizen) or White Labs WLP300 (Hefeweizen Ale)

- THE classic Bavarian wheat beer yeast — reportedly sourced from the world's oldest brewery, Bayerisches Staatsbrauerei Weihenstephan, founded in 1040 AD
- Produces the signature banana (isoamyl acetate) and clove (4-vinyl guaiacol) character
- Vigorous fermenter — expect aggressive, enthusiastic fermentation
- Moderate to low flocculation — stays in suspension, maintaining the characteristic haze
- The ratio of banana to clove is controllable through fermentation temperature — this is your most powerful tool

Alternative: Wyeast 3638 (Bavarian Wheat) or White Labs WLP351 (Bavarian Weizen)

- More banana-forward, less clove
- Produces a fruitier, sweeter wheat beer
- Some brewers prefer this for a more crowd-pleasing version
- Less traditional than 3068/WLP300 but still authentic

Second alternative: Safale WB-06 (dry wheat beer yeast)

- Convenient — no starter required
- Produces banana and clove character but with less intensity and complexity than the liquid options

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- Acceptable if liquid yeast is unavailable
- Less characterful — the beer will taste more "generic wheat beer" and less "Bavarian masterpiece"
- The Baron would tolerate it. He would not celebrate it.

Yeast Preparation — IMPORTANT:

If using liquid yeast (Wyeast 3068 or WLP300):

- Make a 1.5 liter starter 24-48 hours before brew day
 - Why a larger starter for a moderate-gravity beer? Because Hefeweizen yeast is VIGOROUS
 - A healthy, active pitch produces a cleaner fermentation with better banana/clove balance
 - An under-pitched Hefeweizen can produce harsh, solvent-like fusel alcohols
 - Stir plate recommended
- IMPORTANT: Wyeast 3068 and WLP300 are MESSY fermenters
 - They produce enormous amounts of krausen (foam) during active fermentation
 - Leave AT LEAST 30-40% headspace in your fermenter — more than any other style
 - If using a 6.5-gallon carboy for a 5-gallon batch, you will STILL need a blowoff tube instead of an airlock for the first 3-4 days
 - A blowoff tube is a length of tubing running from the carboy opening into a jar of sanitizer water
 - If you use an airlock, it WILL clog and blow off — or worse, the fermenter seal will fail
 - The Baron considers this messy enthusiasm a sign of character. You may consider it a sign of needing more paper towels.

If using dry yeast (WB-06):

- Rehydrate in 4 oz of sterile water at 77°F for 15 minutes before pitching
- Or pitch directly — WB-06 is reliable
- Two packets recommended for a fuller fermentation profile

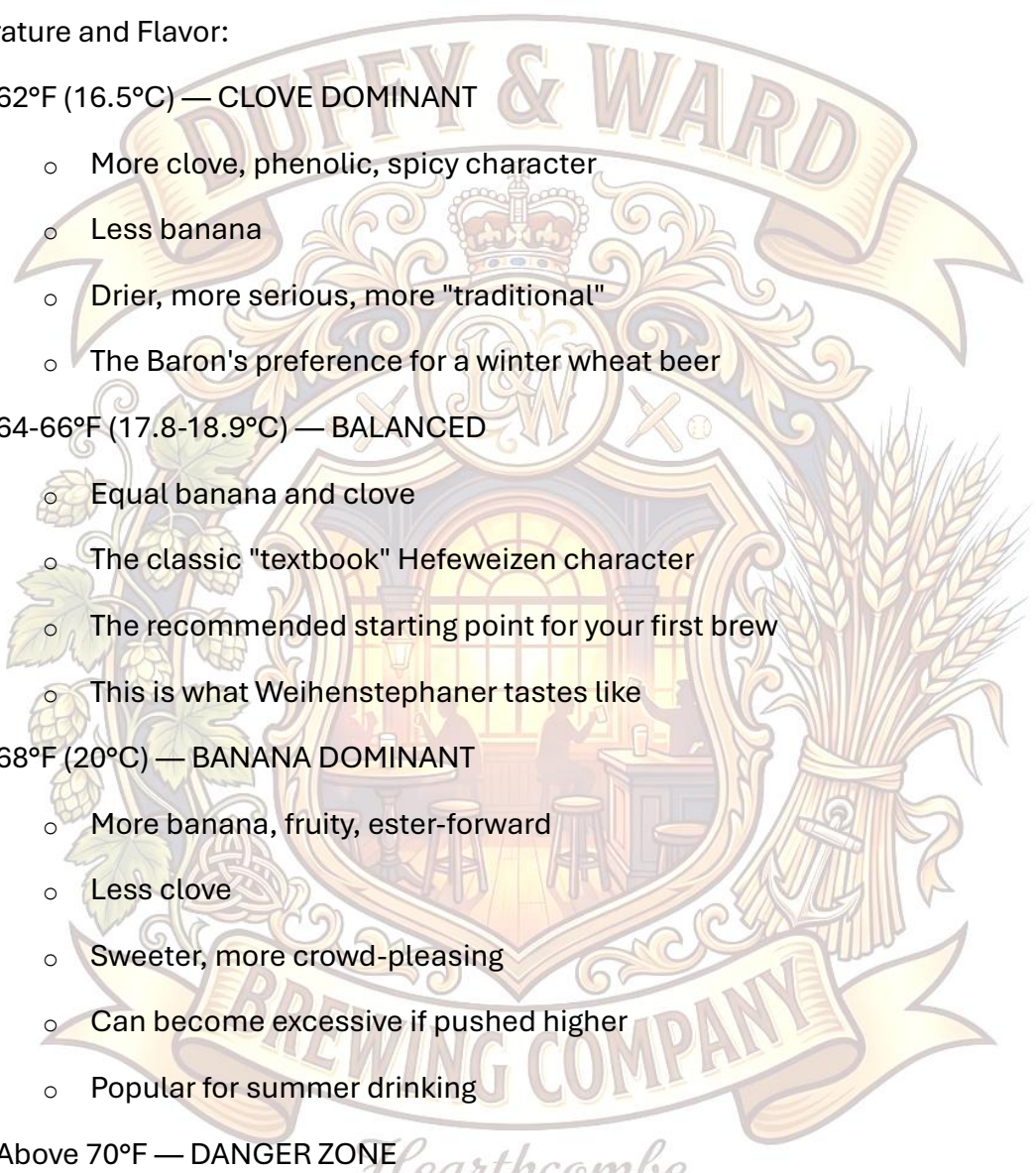


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THE CRITICAL VARIABLE — FERMENTATION TEMPERATURE

This is where you CONTROL the character of your Hefeweizen. The same yeast at different temperatures produces dramatically different beers. This is the Baron's secret — not a different recipe, but a different temperature.

Temperature and Flavor:

- 
- 62°F (16.5°C) — CLOVE DOMINANT
 - More clove, phenolic, spicy character
 - Less banana
 - Drier, more serious, more "traditional"
 - The Baron's preference for a winter wheat beer
 - 64-66°F (17.8-18.9°C) — BALANCED
 - Equal banana and clove
 - The classic "textbook" Hefeweizen character
 - The recommended starting point for your first brew
 - This is what Weihenstephaner tastes like
 - 68°F (20°C) — BANANA DOMINANT
 - More banana, fruity, ester-forward
 - Less clove
 - Sweeter, more crowd-pleasing
 - Can become excessive if pushed higher
 - Popular for summer drinking
 - Above 70°F — DANGER ZONE
 - Excessive banana — bubblegum, solvent-like
 - Harsh fusel alcohols
 - The beer tastes "hot" and unpleasant

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- The Baron would disown you
- Do NOT ferment above 70°F

THE BARON'S RECOMMENDATION: FERMENT AT 64°F FOR A BALANCED BANANA AND CLOVE CHARACTER. ADJUST IN FUTURE BATCHES BASED ON YOUR PREFERENCE.

There is one more trick — under-pitching slightly produces MORE banana character. Over-pitching produces MORE clove. This is an advanced technique — for your first batch, pitch a healthy starter at 64°F and assess the results before experimenting.

THE PROCESS — Brew Day

- Step 1: Collect and treat water — RO or distilled, add minerals (VERY little gypsum), add Campden tablet
- Step 2: If using rice hulls, mix them into the dry grain bill before mashing
- Step 3: Heat strike water to target temperature
 - For single infusion at 152°F: strike at approximately 163°F
 - For step mash starting at 122°F: strike at approximately 133°F
- Step 4: Mash in — add grain SLOWLY, stir THOROUGHLY
 - Wheat malt is stickier and clumpier than barley malt
 - Dough balls are more common — stir aggressively to break them up
 - The mash will look different from barley-only mashes — whiter, thicker, slightly gummy
 - This is normal
- Step 5: Follow your chosen mash schedule
 - Single infusion: Hold at 152°F for 60 minutes
 - Step mash: Hold at 122°F for 15 minutes, raise to 152°F, hold for 45 minutes
 - Check mash pH — target 5.2 to 5.4

- Wheat malt has less buffering capacity — pH may run lower than barley-only mashes
- The acidulated malt helps naturally lower pH — if using it, you may not need lactic acid at all
- Step 6: Mash out at 168°F for 10 minutes
 - HIGHLY recommended for wheat beer — helps thin the gummy wheat mash for easier lautering
- Step 7: Vorlauf — recirculate SLOWLY and PATIENTLY
 - Wheat mashes lauter more slowly than barley-only mashes
 - Do NOT rush this. Do NOT apply pressure. Patience.
 - If it sticks, gently stir the top inch of grain bed with a fork, let it settle for 5 minutes, and restart
 - The wort will be pale straw to light gold and will be hazier than barley-only worts — this is normal
- Step 8: Sparge with 170°F treated water — collect approximately 7.0 gallons
 - Sparge SLOWLY — wheat grain beds compact easily under flow pressure
 - Fly sparging is challenging with wheat — batch sparging may be easier if your system supports it
- Step 9: Bring to a rolling boil
 - Wheat wort produces MORE hot break protein than barley wort
 - The boil will look more foamy and produce more scum than usual
 - Skim the hot break if desired — it's mostly wheat protein
 - Watch for boilover — the protein makes wheat wort particularly prone to boiling over in the first 10 minutes
 - Keep a spray bottle of cold water handy

- Step 10: Add bittering hops — 0.75 oz Hallertau Mittelfrüh at 60 minutes
 - This is the ONLY hop addition. Set it and forget it.
- Step 11: Optional — add one Whirlfloc tablet at 10 minutes
 - Some wheat beer brewers skip this — the haze is desirable
 - Adding Whirlfloc helps remove hot break protein but won't eliminate the yeast haze
 - The Baron would consider this optional. The haze from the yeast is correct. The haze from hot break is sloppy.
- Step 12: Chill wort as quickly as possible to target fermentation temperature
 - 62°F for clove-dominant
 - 64°F for balanced (recommended)
 - 68°F for banana-dominant
 - Fast chilling prevents DMS (dimethyl sulfide) — a cooked-corn off-flavor
 - DMS is a particular risk with Pilsner malt — chill FAST
- Step 13: Transfer to sanitized fermenter
 - Leave AT LEAST 2 gallons of headspace — Hefeweizen ferments EXPLOSIVELY
 - If using a 6.5-gallon carboy for a 5-gallon batch, you are at the minimum
 - A bucket fermenter with more headspace may be safer for your first wheat beer
 - Aerate the wort — shake vigorously for 2-3 minutes or use an oxygenation stone
- Step 14: Pitch yeast

- Step 15: ATTACH A BLOWOFF TUBE, NOT AN AIRLOCK
 - Run a length of sanitized tubing from the fermenter opening into a jar of sanitizer water
 - The krausen from Hefeweizen yeast is EXTRAORDINARY — 2-3 inches of aggressive foam
 - An airlock WILL clog and pop off within 24-48 hours
 - After 3-4 days, when active fermentation subsides and the krausen drops, switch to a standard airlock
- Step 16: Place in temperature-controlled environment at your target fermentation temperature



FERMENTATION

Primary fermentation: 62-68°F (your chosen temperature) for 7-10 days

- Hefeweizen ferments FAST compared to other ales in the lineup
- You should see vigorous activity within 6-12 hours — often sooner
- The krausen will be MASSIVE — thick, fluffy, explosive
- Do not be alarmed. This is normal. The Baron approves of enthusiasm.
- Active fermentation typically subsides by day 3-5
- Switch from blowoff tube to airlock after the krausen drops
- Maintain your chosen temperature throughout — temperature control is MORE critical for this beer than any other in the lineup
 - Even a 3-4°F swing can shift the banana/clove balance significantly
 - If your temperature control isn't precise, aim LOW rather than high — it's easier to correct a slightly clove-heavy beer than a solvent-banana bomb
- Check gravity at day 7 and again at day 9-10
- Fermentation is complete when gravity is stable over two consecutive days
- Target FG: 1.008 - 1.014
 - Hefeweizen yeast typically attenuates well
 - If stuck above 1.016, raise temperature to 70°F briefly to encourage the yeast to finish
 - Do not leave above 70°F for more than 24-48 hours — just long enough to nudge the yeast

DO NOT cold crash this beer. DO NOT add finings. DO NOT try to clarify it.

The yeast in suspension IS the Hefeweizen. Remove the yeast and you've brewed a Kristallweizen — a different (and inferior, per the Baron) style. The haze is not a flaw. It is the entire point. "Hefe" means yeast. The yeast stays.

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CONDITIONING

Minimal conditioning required. Hefeweizen is meant to be consumed FRESH.

- After fermentation is complete, allow the beer to sit at fermentation temperature for 2-3 additional days
 - This brief conditioning allows the yeast to clean up any residual off-flavors
 - The banana and clove character will be fully developed by this point
- DO NOT age this beer. DO NOT cellar it. DO NOT save it for a special occasion.
 - Hefeweizen is at its peak within 2-4 weeks of packaging
 - The yeast character fades with time
 - The fresh wheat and banana character deteriorates
 - Old Hefeweizen tastes flat, dull, and lifeless
 - The Baron drinks his Hefeweizen young. So should you.



PACKAGING

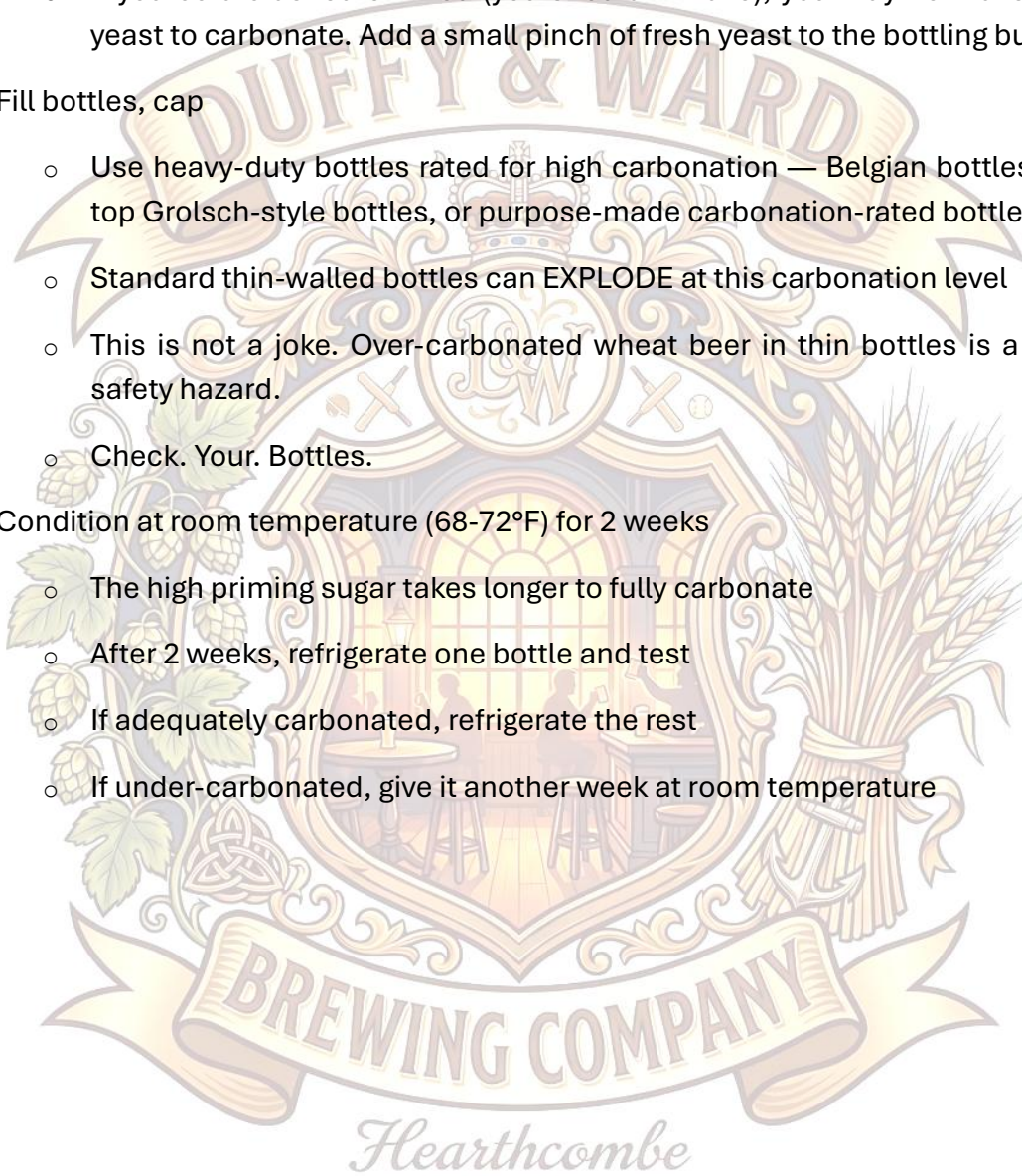
Kegging (Preferred):

- Transfer to sanitized keg
 - Transfer GENTLY — you WANT yeast in suspension
 - Do NOT try to leave the yeast behind like you would with other beers
 - Some yeast transfer is essential — it maintains the haze and yeast character in the glass
- Purge headspace with CO₂
- Carbonate at 14-16 PSI at 38°F for 5-7 days
 - This is the HIGHEST carbonation of any beer in the lineup
 - Target carbonation: 2.7 - 3.3 volumes CO₂
 - Hefeweizen is traditionally HIGHLY carbonated — effervescent, lively, sparkling
 - The high carbonation lifts the banana and clove aromas and creates the pillow-soft, fluffy mouthfeel
 - Under-carbonated Hefeweizen tastes flat, heavy, and lifeless
 - If it doesn't tingle on your tongue, add more CO₂

Bottling:

- Prepare priming solution: 4.5 - 5.0 oz corn sugar dissolved in 2 cups boiling water, cooled
 - This is the MOST priming sugar of any beer in the lineup — significantly more than the English ales
 - We need HIGH carbonation
 - Use a priming calculator to confirm based on your fermentation temperature
- Add priming solution to bottling bucket

- Transfer beer onto priming solution gently
 - Some yeast will carry over — this is DESIRABLE
 - You need yeast in the bottle to carbonate AND to maintain the haze
 - If you cold crashed or fined (you shouldn't have), you may not have enough yeast to carbonate. Add a small pinch of fresh yeast to the bottling bucket.
- Fill bottles, cap
 - Use heavy-duty bottles rated for high carbonation — Belgian bottles, swing-top Grolsch-style bottles, or purpose-made carbonation-rated bottles
 - Standard thin-walled bottles can EXPLODE at this carbonation level
 - This is not a joke. Over-carbonated wheat beer in thin bottles is a genuine safety hazard.
 - Check. Your. Bottles.
- Condition at room temperature (68-72°F) for 2 weeks
 - The high priming sugar takes longer to fully carbonate
 - After 2 weeks, refrigerate one bottle and test
 - If adequately carbonated, refrigerate the rest
 - If under-carbonated, give it another week at room temperature



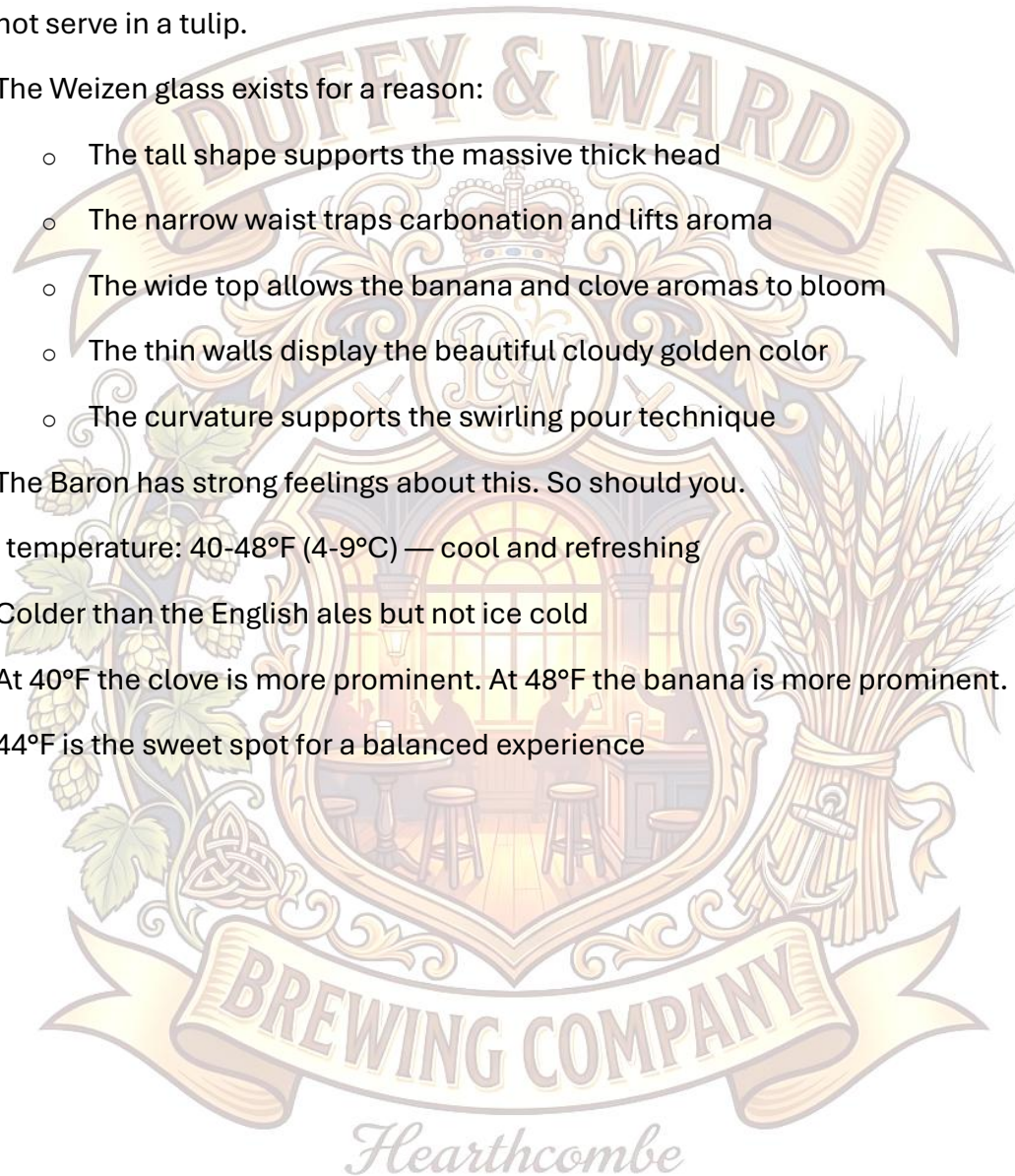
SERVING

Glass: Weizen glass — the tall, curvaceous, thin-walled glass specifically designed for wheat beer

- NO SUBSTITUTIONS. Do not serve in a pint glass. Do not serve in a shaker glass. Do not serve in a tulip.
- The Weizen glass exists for a reason:
 - The tall shape supports the massive thick head
 - The narrow waist traps carbonation and lifts aroma
 - The wide top allows the banana and clove aromas to bloom
 - The thin walls display the beautiful cloudy golden color
 - The curvature supports the swirling pour technique
- The Baron has strong feelings about this. So should you.

Serving temperature: 40-48°F (4-9°C) — cool and refreshing

- Colder than the English ales but not ice cold
- At 40°F the clove is more prominent. At 48°F the banana is more prominent.
- 44°F is the sweet spot for a balanced experience



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THE POUR — This Is A Ritual:

The Hefeweizen pour is the MOST important pour in the entire Duffy & Ward lineup. It is a performance. The Baron insists.

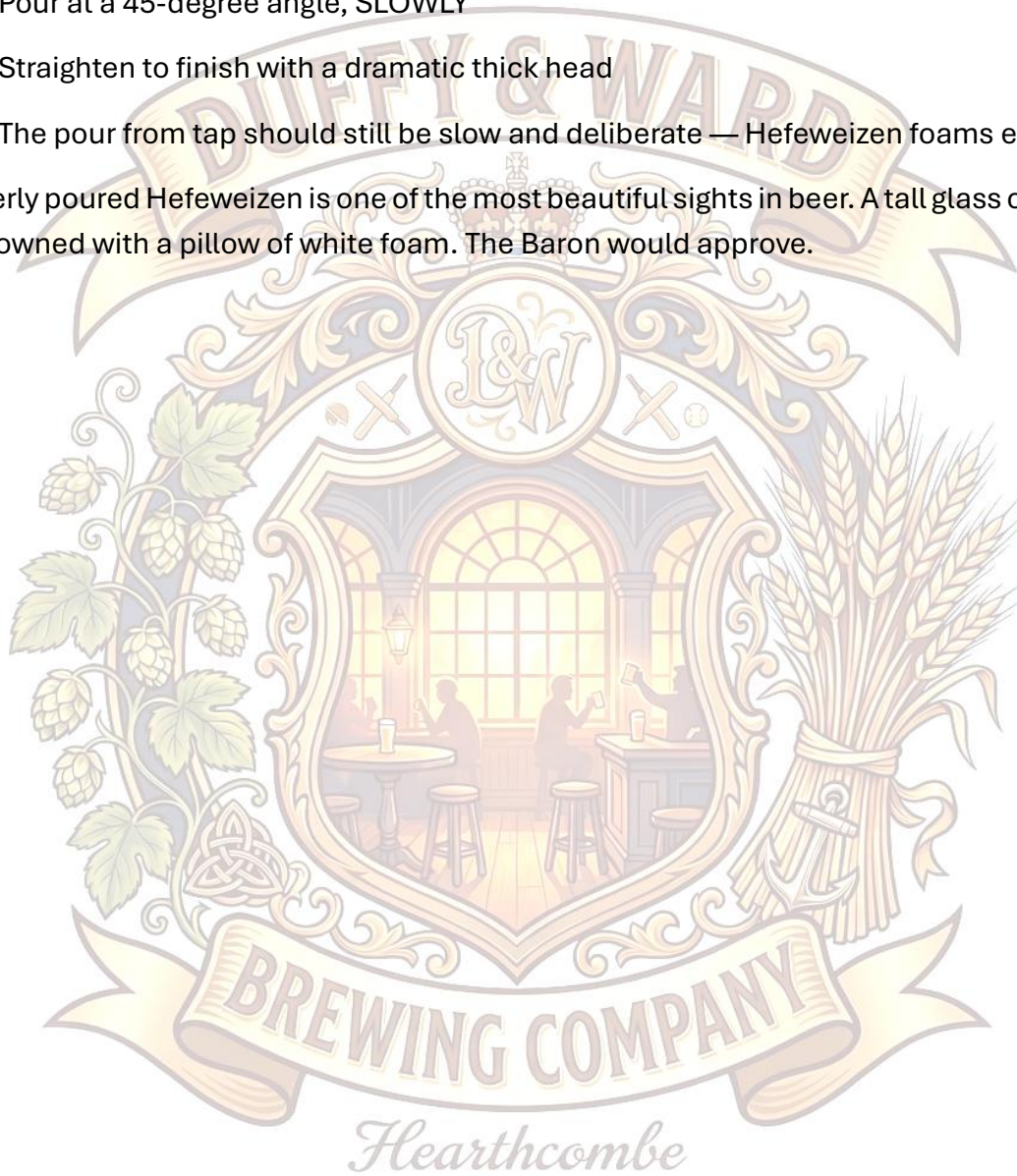
- Step 1: Rinse the Weizen glass with cold water
 - This prevents the beer from foaming uncontrollably on a dry glass
 - It also chills the glass slightly
- Step 2: Hold the glass at a steep 45-degree angle
- Step 3: Pour VERY SLOWLY down the side of the glass
 - Hefeweizen is highly carbonated — pouring too fast creates ONLY foam
 - Patience. Slow. Steady. Like the Baron himself.
- Step 4: Fill the glass to approximately two-thirds
- Step 5: STOP POURING. Set the glass down.
- Step 6: With approximately one-third of the beer remaining in the bottle, pick up the bottle
- Step 7: SWIRL the bottle gently in a circular motion — 3-4 rotations
 - This resuspends the yeast sediment from the bottom of the bottle
 - The yeast is the flavor. The yeast is the haze. The yeast is the POINT.
 - Without this step, you're drinking Kristallweizen
- Step 8: Pour the remaining yeast-rich beer directly into the CENTER of the glass
 - This crowns the beer with a thick, fluffy, dramatic head
 - The head should be 2-3 inches of white fluffy foam
 - The yeast clouds the beer to its proper opaque golden haze

- Step 9: Present the glass

If pouring from a keg or tap:

- The yeast is already in suspension from the keg
- Pour at a 45-degree angle, SLOWLY
- Straighten to finish with a dramatic thick head
- The pour from tap should still be slow and deliberate — Hefeweizen foams easily

A properly poured Hefeweizen is one of the most beautiful sights in beer. A tall glass of cloudy gold crowned with a pillow of white foam. The Baron would approve.



TASTING NOTES — What To Expect

Appearance: Pale straw to golden with a characteristic cloudy haze from suspended yeast. The haze should be uniform — not chunky or flecky. Tall, thick, white, fluffy head with excellent retention. The beer should look like a cloud of gold.

Aroma: Banana (isoamyl acetate) and clove (4-vinyl guaiacol) are the signature aromas. At 64°F fermentation, expect roughly equal banana and clove. Soft bready wheat malt underneath. No hop aroma. Some versions show notes of vanilla or bubblegum — subtle amounts are acceptable. The aroma should be fresh, inviting, and unlike anything else in the lineup.

Flavor: Banana and clove dominate, balanced by soft, bready wheat malt sweetness. Very low hop bitterness — barely perceptible, just enough to prevent cloying sweetness. Light, refreshing, and effervescent. The high carbonation lifts the flavors and creates a sparkling, lively mouthfeel. The finish is clean, dry, and slightly tangy from the wheat. No hop flavor. No roast. No caramel. Just wheat, banana, clove, and joy.

Mouthfeel: Medium-light to medium body — soft, fluffy, and pillowy from the wheat protein. The high carbonation creates a sparkling, effervescent quality. The yeast in suspension adds a silky smoothness. The overall impression is light, refreshing, and supremely drinkable despite the complex yeast character.

Overall: Unlike anything else in the Duffy & Ward lineup — or anyone else's lineup. Hefeweizen is its own world. The banana and clove character is entirely from the YEAST, not from any added fruit or spice. That is the magic of this style — two simple ingredients, the right yeast, the right temperature, and you get banana cream pie and Christmas spice in a glass. The Baron has every right to be particular about this beer. It is particular by nature.

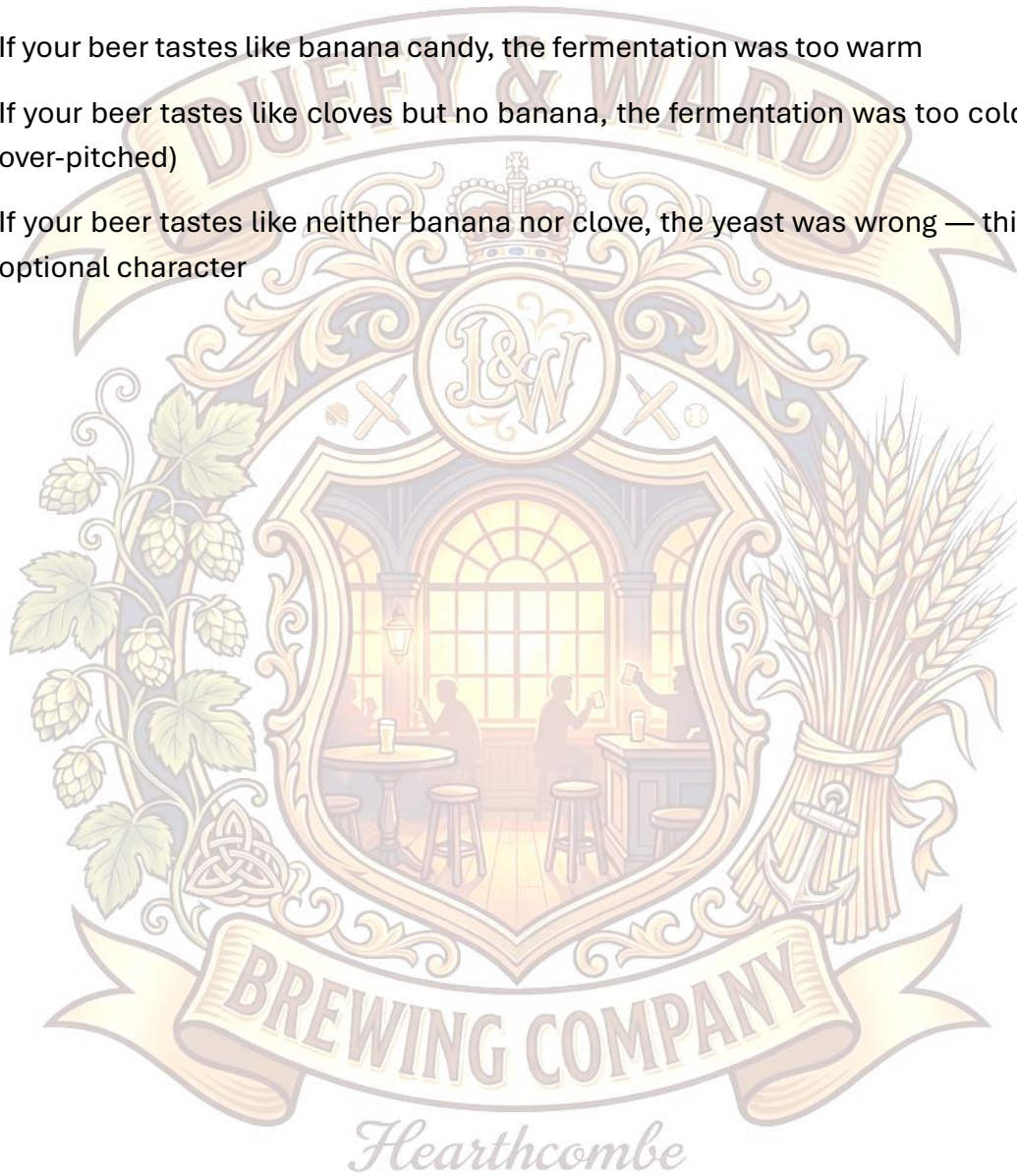
Commercial Benchmark:

Taste alongside Weihenstephaner Hefeweissbier or Schneider Weisse Original

- These are the gold standards — the benchmarks against which ALL wheat beer is measured
- Weihenstephaner is slightly more banana-forward and crowd-pleasing

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- Schneider is slightly more clove-forward and complex
- Your version should land somewhere between them based on your chosen fermentation temperature
- Pay attention to the banana/clove balance — this is your primary control variable
- If your beer tastes like banana candy, the fermentation was too warm
- If your beer tastes like cloves but no banana, the fermentation was too cold (or you over-pitched)
- If your beer tastes like neither banana nor clove, the yeast was wrong — this is NOT optional character



FOOD PAIRINGS

- Bratwurst with sauerkraut and German potato salad — THE classic Bavarian pairing
- Bavarian soft pretzel with beer cheese
- Light salads with citrus dressings
- Grilled white fish
- Fresh fruit — strawberries, peaches, melon
- Lighter fare that does not overpower the delicate yeast character
- Eggs Benedict — a classic Hefeweizen brunch pairing
- Fruit tarts and lighter pastries
- Mild, creamy cheeses — Brie, Camembert, fresh mozzarella



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THE LEMON QUESTION:

Do NOT add a lemon wedge to this beer.

This must be addressed because it WILL come up. In America, Hefeweizen is commonly served with a lemon wedge on the glass. This is a habit imported from certain American restaurants and bars. It is NOT traditional. It is NOT Bavarian. The Baron considers it vandalism.

The lemon masks the delicate banana and clove character that the Bavarian yeast worked to create. Squeezing citrus acid into a beer that was specifically designed to showcase yeast esters is like putting ketchup on a filet mignon.

If a guest at the D&W Social House requests a lemon, provide it without comment. Hospitality trumps pedantry. But staff should NEVER add a lemon automatically, and the menu should not depict the beer with a lemon.

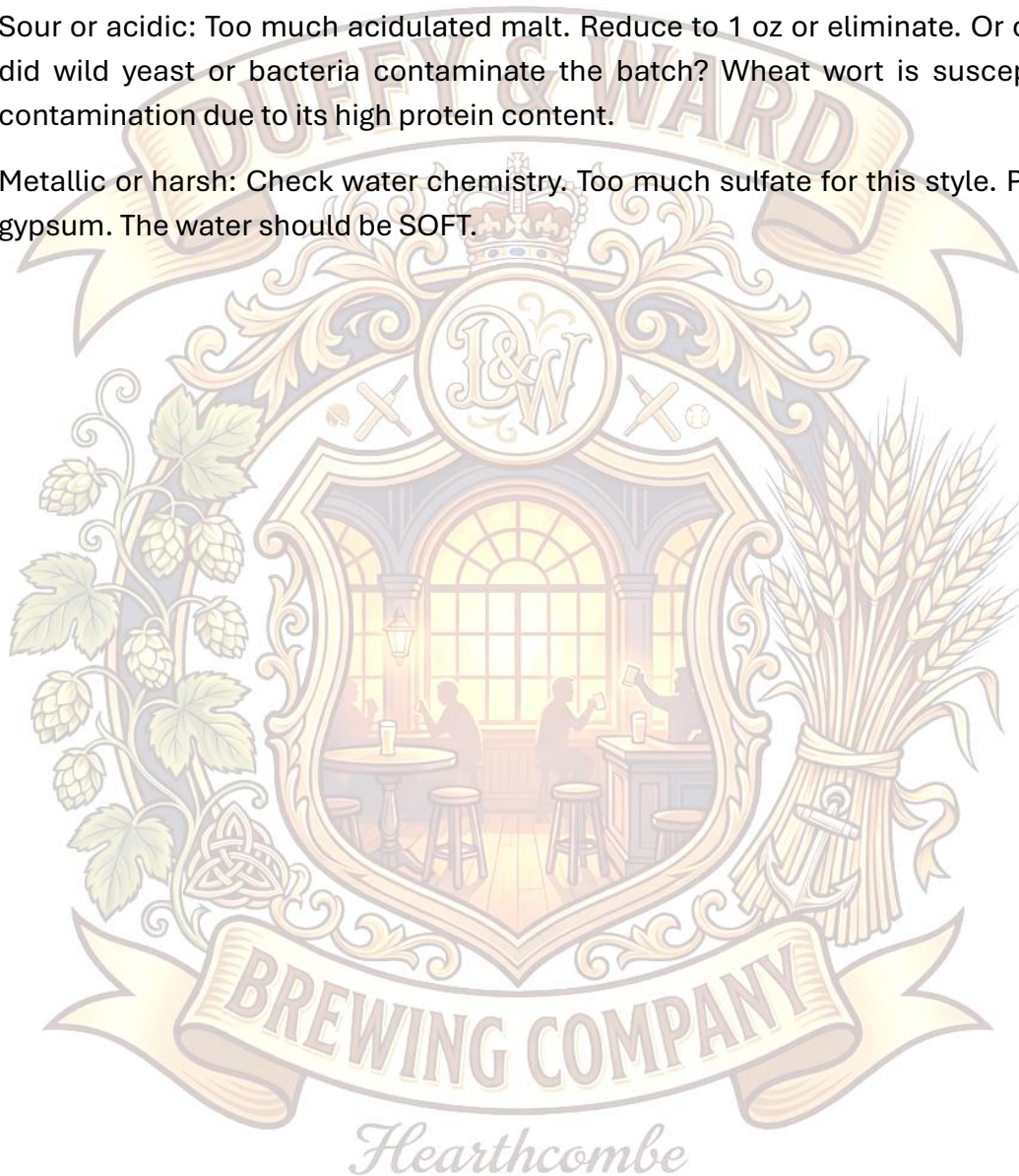
The Baron is watching.



TROUBLESHOOTING

- No banana or clove character: Wrong yeast. This is non-negotiable — Wyeast 3068, WLP300, or equivalent Bavarian Hefeweizen yeast. American ale yeast, English ale yeast, Belgian yeast — none of them produce the correct character. If your homebrew shop doesn't carry Hefeweizen yeast, order online. There is no substitute.
- Too much banana / bubblegum / solvent: Fermentation temperature was too high. Next time reduce to 62-64°F. Also check — did you under-pitch? Under-pitching increases ester production. Make a proper starter next time.
- Too much clove / no banana: Fermentation temperature was too low. Next time raise to 66-68°F. Also check — did you over-pitch? Over-pitching increases phenol production relative to esters.
- Flat / under-carbonated: Not enough priming sugar, or bottled too cold, or insufficient yeast for bottle conditioning. Hefeweizen **MUST** be highly carbonated. If kegging, increase PSI. If bottling, increase priming sugar to 5.0 oz or add a pinch of fresh yeast at bottling.
- Exploding bottles: Too much priming sugar, or fermentation wasn't complete before bottling (residual sugar + priming sugar = bomb). Always verify final gravity is stable before packaging. Use heavy-duty bottles.
- Stuck sparge: Wheat mash compacted. Use rice hulls next time. Stir the top inch gently and restart. Mash out at 168°F helps.
- Hazy (excessively chunky or flocky): Some haze is correct and desirable. Chunky, flocky haze means poor hot break removal or excessive trub transfer. Next time use Whirlfloc at 10 minutes and leave trub behind during transfer. The haze should be **UNIFORM** and silky, not lumpy.
- Too clear: You either used the wrong yeast, cold crashed (don't), or used finings (don't). Hefeweizen is **SUPPOSED** to be hazy. If it's clear, roust the yeast by gently swirling the glass before drinking.
- Tastes thin and watery: Mash temperature too low. Next time mash at 153-154°F. Or increase wheat malt to 5.5 lbs.

- Tastes sweet and heavy: Mash temperature too high. Next time mash at 150-151°F.
- DMS (cooked corn flavor): Insufficient boil — ensure a full, vigorous, 60-minute rolling boil with the lid OFF. DMS must be boiled off, and Pilsner malt is particularly prone to DMS. Also chill the wort FAST after the boil.
- Sour or acidic: Too much acidulated malt. Reduce to 1 oz or eliminate. Or check — did wild yeast or bacteria contaminate the batch? Wheat wort is susceptible to contamination due to its high protein content.
- Metallic or harsh: Check water chemistry. Too much sulfate for this style. Pull back gypsum. The water should be SOFT.



NOTES

Hefeweizen is the most DIFFERENT beer in the Distinguished Company lineup.

Every other beer relies on malt and hops for its character. The stout is defined by roasted barley. The IPA by East Kent Goldings. The porter by brown malt and chocolate malt. The ESB by the balance between Maris Otter and English hops.

Hefeweizen is defined by YEAST.

Two simple malts. One gentle hop addition. And a strain of Bavarian yeast that has been doing the same extraordinary thing for five hundred years — converting simple wheat wort into banana and Christmas spice.

That is the miracle of this beer. You do not add banana. You do not add clove. You add yeast. The yeast does EVERYTHING. Your only job is to give it the right temperature and stay out of its way.

The Baron understands this. He is particular not because he is difficult, but because he respects what the yeast can do — and refuses to interfere with perfection.

Two malts. One hop. One yeast. One temperature. One perfect glass.

That's Hefeweizen. That's the Baron.

Ask yourself: is the banana there? Is the clove there? Are they balanced? Is the beer cloudy and golden and crowned with a pillow of white foam in a proper Weizen glass?

Does the Baron approve?

If yes — you've brewed his beer. Now pour it properly, or he will never speak to you again.

TRADITIONALLY BREWED. CONTINENTAL QUALITY.