

# German Hefeweizen

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The Oontz Signature Hefeweizen and surprisingly enough, it's based on an extract kit from MoreBeer. I can't speak highly enough of them, they are awesome!

## Ingredients - Sweet Stuff

6lb Bavarian Wheat

4oz Corn Sugar

## Steeping Grains

None

## Hops

0.5oz Northern Brewer

## Adjuncts

1 Tablet Whirlfloc

7 Drops Foam Control

Yeast

WLP300

Steps

- Bring 6 Gallons of DHMO to a rolling boil.
- Stir in Bavarian Wheat and Corn Sugar. Besure to stir otherwise it'll clump up.
- Add hops. No mesh bag.
- Boil for 60 minutes
- Cool to room temperature (by whatever means you have)
- Transfer to carboy
- Pitch yeast