



# STYLE GUIDE

# BAVARIAN

# HEFEWEIZEN

## WHAT IS A BAVARIAN HEFEWEIZEN

Also known as a Weissbier or weizenbier, particularly outside of Bavaria. A pale, refreshing, lightly-hopped German wheat beer with high carbonation, dry finish, fluffy mouthfeel, and a distinctive banana and clove weizen yeast fermentation profile.

While Bavaria has a wheat beer tradition dating back to before the 1500s, brewing wheat beer used to be a monopoly reserved for Bavarian royalty.

## STYLE COMPARISON

Compared to the American Wheat beer, this has a banana and clove yeast character and less bitterness. Compared to Dunkles Beissbier, this has a paler color and less malt richness and flavor

## VITAL STATS

ABV: 4.9%-5.6%  
IBU: 10-15  
SRM: 3.0-9.0

## AROMA

Moderate to strong esters and phenols, typically banana and clove often well balanced and typically stronger than the malt. Light to moderate bready, doughy, or grainy wheat aroma. Bubblegum (strawberry with banana), sourness, or smoke are faults.

## APPEARANCE

Pale straw to gold in color. Very thick, moussy, long-lasting white head. Can be hazy and have a shine from wheat and yeast.

## FLAVOR

Low to moderately strong banana and clove flavor, often well balanced. Very low to moderately low bitterness. Well-rounded flavorful palate with a relatively dry finish. Bubblegum, sourness, or smoke are faults.

While the banana and clove profile is important, it should not be so strong as to be extreme and unbalanced.

## MOUTHFEEL

Medium-light to medium body. Never heavy. Fluffy, creamy fullness progressing to a light, spritz finish aided by high to very high carbonation. Effervescent.