

HEFEWEIZEN



GERMANS OCCASIONALLY REFER TO HEFEWEIZEN AS “FLASCHENBROT,” (BOTTLED BREAD). PFIEM HEFEWEIZEN CERTAINLY STARTS WITH WHEAT AND YEAST, THOUGH IT’S ALSO PACKED WITH AROMAS OF LEMON MERINGUE AND NOTES OF NUTMEG. TAKE A SIP AND GET YOUR ‘BROT ON.

INGREDIENTS

MALT

Gambrinus Pilsner, Weyermann Pilsner, Dark Wheat, CaraRed, Rahr Red Wheat

HOPS

Perle, Tettnang

YEAST

Weihenstephan Weizen

TASTING NOTES

Thick white rocky foam on top of a hazy deep golden amber. Aromas of fresh banana, spicy clove and nutmeg. Flavors of green banana, lemon meringue, and fresh bread. Finishes zesty, slightly acidic, with a touch of sweet malt.



FRESH BANANA, LEMON
MERINGUE, CLOVE

HISTORY

Making beer from wheat is an ancient tradition going back to the Babylonians. Wheat makes excellent bread, whereas barley does not, so each grain eventually gravitated toward its own talent. By the middle ages, most beer in Europe was being made from barley, though the use of wheat was not uncommon. The Bavarian house of Degenberg, a noble family, is thought to have brewed the first modern weissbier in the 1400's. Weisse means white. Most weissbiers are made from a grist containing more than 50 percent wheat malt, with the balance made up of barley. The wheat imparts a certain fine acidity and a light delicacy on the palate. It is also full of protein, which helps the beer achieve its trademark pillowy head. The yeast is the main player though. Most Bavarian-style wheat beer is unfiltered. The German word Hefe means yeast, and Weizen means wheat.

FOOD PAIRINGS

Hefeweizen is very forgiving and friendly with food. Mexican food - avocados, beans, cheese, rice, cumin, cilantro, lime juice, pumpkin seeds, chilies, achote, and other classic Mexican flavors. Thai food - the balance of sweet, sour, salt and fire matches Hefes sweet and sourness. The banana and clove of Hefeweizen match wonderfully with the spiciness of Indian food. Hefeweizen is the perfect breakfast beer, great with weisswurst, cheese omelet, eggs benedict, and boudin noir.