

Wheat beer is a top-fermented beer brewed with a large proportion of wheat malt. Usually with a little more carbonation, it has little hop bitterness and a slightly stronger body.

Weissbier



Yeast	Ale
Color	yellow to light orange
Original wort	11-13 °P
IBU	8 - 15
Foodpairing	Salad, seafood, Wiener schnitzel,

Facts

A wheat beer is a beer that must be brewed with at least 50% wheat malt. Historically, the purity law was intended to prevent wheat from being used to brew beer. Wheat was to be used primarily to feed the population.

However, in 1548 Freiherr von Degenberg was granted the privilege of brewing white beer by the Bavarian Duke Wilhelm IV. The beer was brewed in so-called white breweries.

Although private individuals had been able to lease the white brewhouses since 1798, it was not until 1872 that the first wheat beer brewhouse owned by a private individual was founded by Georg Schneider.

Most wheat beers can be recognized by the fact that they are somewhat more carbonated and refreshing. Because of the wheat malt, they have a medium body and tend to be opaque.

Banana and clove aromas in particular dominate a classic wheat beer. Less hops are used in a wheat beer, giving it only a barely noticeable bitterness.