

# GERMAN-STYLE DUNKELWEIZEN

The German-style Dunkelweizen can be considered a cross between a German-style dunkel and a hefeweizen. It is distinguished by its sweet maltiness and slight chocolate-like character and is balanced against the banana and clove esters from the weizen ale yeast. Dunkelweizens are highly carbonated and refreshing, with a creamy, fluffy texture and light finish that encourages drinking.

## BJCP Style Guidelines

OG: 1044 - 1056 FG: 1010 - 1014

ABV: 4.3 - 5.6

IBU: 10 - 18 SRM: 14 - 23

**APPEARANCE:** LIGHT COPPER TO MAHOGANY BROWN IN COLOR. A VERY THICK, MOUSSY, LONG-LASTING OFF-WHITE HEAD IS CHARACTERISTIC. MAY BE HAZY DUE TO THE HIGH PROTEIN CONTENT OF WHEAT IN THIS TRADITIONALLY UNFILTERED STYLE, ALTHOUGH THE LEVEL OF HAZE IS SOMEWHAT VARIABLE. SUSPENDED YEAST SEDIMENT CAN CONTRIBUTE TO CLOUDINESS.

**AROMA:** MODERATE PHENOLS (USUALLY CLOVE) AND FRUITY ESTERS (USUALLY BANANA). THE BALANCE AND INTENSITY OF THE PHENOL AND ESTER COMPONENTS CAN VARY BUT THE BEST EXAMPLES ARE REASONABLY BALANCED. OPTIONALLY, A LOW TO MODERATE VANILLA CHARACTER AND/OR FAINT BUBBLEGUM NOTES MAY BE PRESENT, BUT SHOULD NOT DOMINATE. HOP AROMA RANGES FROM LOW TO NONE, AND MAY BE LIGHTLY FLORAL, SPICY, OR HERBAL. A LIGHT TO MODERATE WHEAT AROMA (WHICH MIGHT BE PERCEIVED AS BREADY, DOUGHY OR GRAINY) MAY BE PRESENT AND IS OFTEN ACCOMPANIED BY A CARAMEL, BREAD CRUST, OR RICHER MALT AROMA. THE MALT AROMA MAY MODERATE THE PHENOLS AND ESTERS SOMEWHAT.

**FLAVOR:** LOW TO MODERATELY STRONG BANANA AND CLOVE FLAVOR. THE BALANCE AND INTENSITY OF THE PHENOL AND ESTER COMPONENTS CAN VARY BUT THE BEST EXAMPLES ARE REASONABLY BALANCED AND FAIRLY PROMINENT. OPTIONALLY, A VERY LIGHT TO MODERATE VANILLA CHARACTER AND/OR FAINT BUBBLEGUM NOTES CAN ACCENTUATE THE BANANA FLAVOR, SWEETNESS AND ROUNDNESS; NEITHER SHOULD BE DOMINANT IF PRESENT. THE SOFT, SOMEWHAT BREADY, DOUGHY, OR GRAINY FLAVOR OF WHEAT IS COMPLEMENTARY, AS IS A RICHER CARAMEL, TOAST, OR BREAD CRUST FLAVOR. THE MALTY RICHNESS CAN BE LOW TO MEDIUM-HIGH, AND SUPPORTS THE YEAST CHARACTER. A ROASTED MALT CHARACTER IS INAPPROPRIATE. A SPICY, HERBAL, OR FLORAL HOP FLAVOR IS VERY LOW TO NONE, AND HOP BITTERNESS IS VERY LOW TO LOW. WELL-ROUNDED, FLAVORFUL, OFTEN SOMEWHAT MALTY PALATE WITH A RELATIVELY DRY FINISH.

**MOUTHFEEL:** MEDIUM-LIGHT TO MEDIUM-FULL BODY. THE TEXTURE OF WHEAT AS WELL AS YEAST IN SUSPENSION IMPARTS THE SENSATION OF A FLUFFY, CREAMY FULLNESS THAT MAY PROGRESS TO A LIGHTER FINISH, AIDED BY MODERATE TO HIGH CARBONATION. EFFERVESCENT.

**CHARACTERISTIC INGREDIENTS:** BY GERMAN BREWING TRADITION, AT LEAST 50% OF THE GRIST MUST BE MALTED WHEAT, ALTHOUGH SOME VERSIONS USE UP TO 70%; THE REMAINDER IS USUALLY MUNICH, VIENNA, OR DARK OR CARAMEL WHEAT MALTS, OR PILSNER MALT WITH COLOR MALT. A DECOCTION MASH IS TRADITIONAL, BUT INFREQUENTLY USED TODAY. WEIZEN ALE YEASTS PRODUCE THE TYPICAL SPICY AND FRUITY CHARACTER, ALTHOUGH EXTREME FERMENTATION TEMPERATURES CAN AFFECT THE BALANCE AND PRODUCE OFF-FLAVORS.

