

2: American & German Wheat Beers & Rye Ales

This category includes American wheat ales, american wheat ales with fruit flavoring, hefeweizen, dunkelweizen, weizenbock, roggenbier, and American rye ale. These ales place an emphasis on wheat malt or rye malt. The American style wheat ales use clean American yeasts which don't produce any pronounced flavors or aromas. German style hefeweizen, weizenbock, and dunkelweizen beers all use German style hefeweizen yeast that produces banana and clove flavors and aromas.

2A. American Wheat Ale

SoCo - Ahoy Wheaty Wheat Ale

[All Grain Link](#)

[Partial Mash Link](#)

A fruity American style wheat ale with loads of tropical fruit and lime flavors and aromas. This easy drinking beer does not have the banana and clove flavors that are found in a Hefeweizen.

Instead, this beer uses clean ale yeasts.

ABV: 4.97%

OG: 1.049

FG: 1.011

SoCo - American Wheat

[All Grain Link](#)

[Partial Mash Link](#)

An American version of a Bavarian-style wheat beer. Cleaner finish with less clove notes. A great beer for adding fresh, frozen, or fruit flavoring.

ABV: 4.71

IBU: 23

SRM: 3

SoCo - Honey Wheat

[All Grain Link](#)

[Partial Mash Link](#)

An American wheat with a honey malt twist. Flaked wheat creates a rich mouthfeel that plays with the vienna and honey malt sweetness. A subtle fruity American yeast rounds out the recipe.

ABV: 4.97

SRM: 8

IBU: 20.1

SoCo - Hoppy Wheat

[All Grain Link](#)

[Partial Mash Link](#)

This American style wheat ale pushes the limits on alcohol (5.5%) and bitterness (26.7 IBU) for this

style. Waimea hops are featured and provide flavors and aromas of tangerine, orange, and pine needles.

ABV: 5.5%

IBU: 26.7

SRM: 6.4

SoCo Sweet Orange American Wheat Ale

[All Grain Link](#)

[Partial Mash Link](#)

An American style wheat ale with sweet orange peel and honey malt. Sweet orange peel provides plenty of orange flavors and aromas. Honey malt gives this beer sweet honey flavor. A perfect beer to drink while sitting on the beach.

ABV: 4.7

IBU: 20.1

SRM: 5.7

SoCo - Orange Blossom Honey Wheat Ale

[All Grain Link](#)

[Partial Mash Link](#)

An american wheat ale packed with sweet and citrusy flavors and aromas that come from the addition of a pound of orange blossom honey.

ABV: 4.97%

IBU: 21.80

SRM: 4.3

SoCo - Summer Wheat

[All Grain Link](#)

[Partial Mash Link](#)

This American style wheat beer is clean and refreshing just in time for summer. Summer hops provide pleasant apricot and lemon flavors.

ABV: 5.0

SRM: 3.5

IBU: 22.4

2B. American Wheat Ales With Fruit Flavoring

These light and refreshing American Wheat Ales feature American 2 row and American wheat malts and Cluster hops contribute light floral and spice aromas and flavors.

Each recipe comes with a 4 ounce bottle of natural fruit flavoring. Add 2 ounces before bottling for light fruit flavors, 3 ounces for moderate fruit flavors and 4 ounces for heavy fruit flavors.

Recipe Characteristics:

ABV: 4.97

IBU: 20.5

SRM: 3.4

[Apricot Wheat Ale All Grain Link](#)

[Apricot Wheat Ale Partial Mash Link](#)

[Blackberry Wheat Ale All Grain Link](#)

[Blackberry Wheat Ale Partial Mash Link](#)

[Blood Orange Wheat Ale All Grain Link](#)

[Blood Orange Wheat Ale Partial Mash Link](#)

[Blueberry Wheat Ale All Grain Link](#)

[Blueberry Wheat Ale Partial Mash Link](#)

[Mango Wheat Ale All Grain Link](#)

[Mango Wheat Ale Partial Mash Link](#)

[Peach Wheat Ale All Grain Link](#)

[Peach Wheat Ale Partial Mash Link](#)

[Raspberry Wheat Ale All Grain Link](#)

[Raspberry Wheat Ale Partial Mash Link](#)

[Strawberry Wheat Ale All Grain Link](#)

[Strawberry Wheat Ale Partial Mash Link](#)

[Coconut Wheat Ale All Grain Link](#)

[Coconut Wheat Ale Partial Mash Link](#)

2C. Hefeweizen

[Menchacaweizen Hefeweizen](#)

[All Grain Link](#)

[Partial Mash Link](#)

This 5.5% ABV Hefeweizen is packed with banana and clove flavors from German Hefeweizen yeast. The Menchacaweizen Hefeweizen is complemented with German Hersbrucker hops and has enhanced body from the high proportion of wheat malt utilized in this recipe.

5.5% ABV

14.8 IBU

3.6 SRM

[SoCo - Hefeweizen](#)

[All Grain Link](#)

[Partial Mash Link](#)

A traditional German style hefeweizen with a perfect balance of banana and clove notes. German wheat malt gives this beer a pale straw colored cloudiness. Lightly hopped for balance with very low bitterness.

ABV: 4.84

SRM: 3

IBU: 14

[SoCo Bavarian Hefeweizen](#)

[All Grain Link](#)

[Partial Mash Link](#)

This 5.0% ABV Hefeweizen is packed with banana and clove flavors from German Hefeweizen yeast. This hefeweizen features a traditional balance of German pilsen malt and German wheat malt. Hersbrucker hops provide a low hop bitterness and some low noble spicy, herbal, and floral hop flavors and aromas.

5.0% ABV

11.7 IBU

3.3 SRM

[SoCo - Dampfbier](#)

[All Grain Link](#)

[Partial Mash Link](#)

Similar to a traditional German style hefeweizen but without the wheat malt. This beer does not have wheat malt gives a traditional hefeweizen style beer body and cloudiness. Alternatively, this beer is has a 100% barley based malt bill which gives the beer a cleaner and crisp taste. Lightly hopped for balance with very low bitterness.

ABV: 6.02%

IBU: 9.6
SRM: 6.2

SoCo - American Hefeweizen

[All Grain Link](#)

[Partial Mash Link](#)

This wheat beer features American base grains, American Hops, and German Hefeweizen yeast. You get all of the banana and clove flavors of a German style Hefeweizen with the base ingredients for an American Wheat beer.

ABV: 5.5%

SRM: 3.7

IBU: 13.0

2D. Dunkelweizen

SoCo - Dunkelweizen

[All Grain Link](#)

[Partial Mash Link](#)

Strong banana and clove flavors from the German yeast shine through a dark wheat grain bill. Displaying the best of both worlds, the recipe combines the hefeweizen yeast character and the Munich dunkel malty richness.

ABV: 5.2

IBU: 13

2E. Weizenbock

SoCo - Weizenbock

[All Grain Link](#)

[Partial Mash Link](#)

Dark and rich, this weizenbock contains intense aromas of plums and vanilla. A Weizenbock is a stronger and darker version of a Hefeweizen and is usually fermented using Hefeweizen style yeast at cooler temperatures.

ABV: 7.3

IBU: 18

2F. Roggenbier & American Rye

SoCo - Red RYErson Roggenbier

[All Grain Link](#)

[Partial Mash Link](#)

Do you like Rye malt in your beer? Bing! This beer is for you. Featuring 53% rye malt, the rye flavors

are very prominent. This beer also has banana and clove flavors that come from the yeast and noble hop characteristics that come from the Hallertau and Saaz hops.

ABV: 5.6%

IBU: 15.0

SRM: 15

SoCo American Rye Ale

[All Grain Link](#)

[Partial Mash Link](#)

This American Rye Ale is packed with the spicy/herbal flavors of Rye Malt and darkened with Chocolate Rye Malt. This ale also features the citrus, pine, and grapefruit flavors of Cascade and Simcoe hops.

5.5% ABV

35.5 IBU

13.8 SRM