


# D U C L A W B R E W I N G C O M P A N Y

	Name: 13 Degrees	Style: German Hefeweizen
	Alcohol Content: 4.8% abv	Color: Cloudy Golden
	Bitterness: 13 ibu's	Gravity: 13 plato
	Hop Variety: Hersbrucker	
	Grains: Pilsen Malt, Wheat Malt	

## What's a German Hefeweizen?

Hefe-weizens originated in southern Germany as a refreshing summer specialty brew. They are pale straw to dark gold in color with thick, long-lasting, white heads. Hefe-weizens are medium bodied but often seem deceptively fuller because they are left unfiltered, and the wheat in the grain bill adds a bread-like texture to the mouthfeel. Aromas and flavors of clove and banana imparted by the special strain of yeast used in fermentation are typically strong, but balanced by notes of vanilla and bubblegum that help accentuate and add complexity to the dominant flavors. Hop character is usually subdued, as is alcohol strength at 4.3 - 5.6% abv. Overall, Hefe-weizens are pale, lush, highly flavorful wheat-based ales with a dry, always effervescent finish.


## Brew History

First brewed in 2002 and available each Spring, 13 Degrees exemplifies the German-style Hefe-weizen. Made with a 50/50 mix of malted wheat and barley malt, it is straw-colored with a lingering white head atop a chaotically cloudy, medium body. The beer is left unfiltered to capture the distinct clove and banana flavors contributed by the style-specific strain of yeast used in fermentation. With just enough hop character to balance these unique flavors as they fade to a dry, crisp finish, and a moderate 4.8% abv, 13 Degrees is a flavor-packed, refreshing brew that defies expectations and superstitions.

## Hop Level

Malty  Hoppy

## Body

Thin  Heavy

## Color

Light  Dark

## Tasting Notes

**Aroma:** Bread-like and yeasty with notes of banana and clove.

**Appearance:** Cloudy golden with a dense white head.

**Flavor:** Banana, clove and bread-like flavors leading to a dry effervescent finish.

**Mouthfeel:** Light-medium body and medium carbonation.

**Overall Impression:** Light, easy drinking wheat beer with a complex yet refreshing flavor profile.



## DuClaw History

DuClaw Brewing Company opened its first restaurant and brewery in 1996 in Bel Air, Maryland. Countless brewing awards later, brewing operations moved to an expanded facility in Abingdon, Maryland to keep up with the growing demand for barrels of DuClaw Brewing Company's ever growing line-up of specialty brews.

## Brewery Contact Information

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