



Weiss (20l batch)

The Ingredients

- 3kg Weyermann Pilsner
- 1kg Weyermann Wheat Malt 100g
- Mittlefrueh 100g
- 1 x 11.5g Fermentis WB-06 (11.5g)

Brewing Process

- Mash in at 50C for 20 min (Ideally in an insulated coolerbox or bucket)
- Raise temperature to 63C and mash for 30 min (this can be done by adding boiling water)
- Raise temperature to 70C and mash for 15 min (this can be done by adding boiling water)
- Raise temperature to 78C and mash for 5 min (this can be done by adding boiling water)
- Boil wort for 60 minutes (in a pot that can hold at least 25 litres)
- 60min before the end of the boil add 30g Hallertauer Mittelfrueher
- Ferment with 1 sachet of Fermentis WB-06 (in a sanitised fermenter or plastic bucket) Ferment at 18C for 5 days
- Raise to 20C and ferment for 2 days
- Once gravity is stable, package