FLORIDA WEISSE - 5 GAL.

OG: 1.045	READY IN: 29 - 32 DAYS	ABV: 4.5	SRM: 4	IBU: 17

KIT CONTENTS

SPECIALTY GRAINS
- 1 Lb Carapils & Flaked Wheat

DRY MALT EXTRACT
- 5 Lb Wheat

HOPS
- 1 Oz Tettnang (Bittering)

YEAST
- US-05

EXTRAS
- Grain Steeping Bag
- 2 Grams Wildbrew Sour Pitch – lactic acid bacteria (lactobacillus plantarum)

PRE-BREWING CHECKLIST

Make sure you have The Catayst* or at least the following:

- [ ] Sanitizing solution
- [ ] 2.5 – 5 Lb fruit of choice (see reverse for details)
- [ ] Blender (to puree fruit)
- [ ] Plastic wrap (for kettle souring)
- [ ] 4 bags or ~40 Lb of ice (will need to chill wort twice)
- [ ] Boiling kettle or pot with a lid – 2.5+ gallon capacity
- [ ] One 5-gallon carboy or bucket with rubber stopper & airlock, thermometer, funnel, transfer tubing & racking cane
- [ ] One 5 gallon bottling bucket
- [ ] 2/3 cup of table sugar (for priming)
- [ ] Approx. two cases of 12 Oz swing top bottles or pry-off bottles, caps & capper
- [ ] Double-check that your recipe has everything listed in the Kit Contents section above.
- [ ] Review these instructions before beginning. If you have any questions, please contact us immediately. (located on this sheet). If you have any questions contact us immediately.

* The Catalyst Fermentation System™ can be used in place of the carboy and bottling bucket, and would not require transfer tubing, racking cane or funnel.

INSTRUCTIONS

BREW DAY

SANITATION

Mix your sanitizing solution with about one gallon of water and place this mixture into a bucket or pitcher. Next, sanitize your equipment by soaking the components for 60 seconds in the mix. Place the equipment on fresh paper towels.

BREWING

1. Pour at least 2.5 gallons of water in the pot and heat until it reaches 155 °F.

NOTE: if adding pureed fruit in step 10, reduce water volume as needed to ensure the wort will fit into your fermenter.

2. While water is heating, place specialty grains in the grain bag and tie off the top. Once water reaches 155 °F, steep the grains for 20 minutes while maintaining the temperature. Remove bag and discard.
3. Bring wort to a boil. Once you see the first boiling bubble take your pot off the burner.
4. Slowly stir in the Wheat Malt Extract. Do not let it clump or stick to the bottom. Once all of the malt extract is completely dissolved, take the pot off the burner. Place pot in an ice bath in your sink & cool wort to 100 °F.
5. Once temperature is 100 °F or below, add packet of Wildbrew Sour Pitch to the kettle.

THE NEXT 1 - 4 DAYS: KETTLE SOURING

6. Place a layer of plastic wrap on top of the brew kettle and place the lid on top. Let sit untouched & undisturbed on your countertop for 1 – 4 days at room temperature.

NOTE: the longer you kettle sour, the more intense the sour flavor. Taste with a sanitized spoon daily until soured to your liking. Kettle souring can be accelerated at temperatures between 80 – 100 °F.

BREW DAY (RESUMED)

7. After kettle souring, remove the lid and plastic wrap. Bring liquid to a slow rolling boil.
8. Add the Tettnang Hops (Bittering) and start timing for a 60 minute boil.
9. Prepare your fruit puree by blending the fruit (peels, rind removed if applicable).
10. Add fruit puree along 2 minutes before the end of the boil.
11. After the 60-minute boil, turn off burner and remove the pot.
12. Cool down the wort as quickly as possible by placing it in an ice bath in your sink. Temperature must be below 75 °F before it is safe for yeast. Put a lid on the pot while it cools down to avoid contamination.
13. While wort is cooling, sanitize the fermenting equipment along with the yeast pack and a pair of scissors.
14. Once wort cools down to 75 °F or lower, transfer to the fermenter. Leave any thick sludge in the pot. You may need to use a funnel at this point if your fermenter is a carboy.
15. Add more cool water as needed to bring the volume up to 5 gallons.
16. Aerate the wort by sealing the fermenter and rocking abck and forth for a few minutes.
17. Use sanitized scissors to open the yeast pack and add yeast to the wort.
18. Seal your fermenter. Add water to the airlock (until it reaches the fill line) and insert into rubber stopper.
19. Let your beer ferment for 2 weeks in a cool (60-75 °F) dark place.

THE NEXT 2 WEEKS: FERMENTATION

20. Expect to see a lot of fermentation activity between 12-72 hours after adding the yeast. After the first 72 hours fermentation will slow down, foam will subside and you may not see much activity for the remainder of these 2 weeks.
21. Mark your calendar or set an alarm for 14 days from now. This will be your bottling day.

BOTTLING DAY

22. Sanitize siphoning and bottling equipment.
23. Mix exactly 2/3 cup of table sugar with 1.5 cups of water, this will be the priming solution. Bring it to a boil, then let it cool down.
24. Once it has cooled, pour priming solution into bottling bucket (or directly into the Catalyst).
25. Siphon beer into bottling bucket and mix with priming solution. Stir gently.

THE NEXT 2 WEEKS: CONDITIONING

26. Condition bottles in a room temperature, dark place. After weeks bottles can be refrigerated.

CRAFT A BREW HOMEBREW KITS

CHOOSE YOUR OWN ADVENTURE WITH THIS FLORIDA WEISSE.

RASPBERRY

Acidic,
tart & sweet.

GUAVA

Sweet & tropical,
yet subtle.

MANGO

Sweet,
juicy & rich.

KIWI

Delicate,
sweet & tart.

BLUEBERRY

Mellow tart
flavor & rich color.

We recommend using 0.5 - 1 Lb of fruit per gallon of beer. If you can't source fresh, whole fruit you can use alternatives: frozen fruit, pre-made puree or 100% juice.

Your fruit puree will be added after kettle souring (step 10).
This ensures the fruit is sanitized and locks in aromatics and color.
NOTE: be sure to decrease your boil volume proportionate to the amount of puree you will add.