



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.036	3.9%	4	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

PHILLY WEISSE

Philly Weisse is a modern interpretation of a historic beer style utilizing traditional grains and hops, but departs from convention with the help of a novel yeast strain. Classical Berliner Weisse beers are low in alcohol, light in color, soured with lactic acid producing bacteria and serve as the basis for this recipe. While Philly Weisse has its roots entwined in German brewing tradition, a newly isolated yeast strain, Wildbrew Philly Sour, provides the signature tart character without the need to utilize lactobacillus. Equal proportions of wheat and pilsner malt create a soft, delicate malt character with notes of fresh bread and moderate cracker, while a pinch of hops adds a subtle herbal and floral aroma. Wildbrew Philly Sour ties it all together, lending an elegant tart acidity to create a dry, crisp and extremely refreshing beer.

KIT INVENTORY

MALT EXTRACTS

3 lbs Bavarian Wheat DME
1 lb Pilsen Light DME

OTHER INGREDIENTS

5 oz Corn Sugar 0 min

PREMIUM HOPS

0.5 oz Hallertau 10 min

SUGGESTED YEAST

YEAST

DRY YEAST:

WildBrew Philly Sour:

Optimum Temp: 68°- 77°F

LalBrew CBC-1 (Optional - for bottle conditioning only):

Optimum Temp: 59°- 77°F

BEFORE BREW DAY

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 5 gallon batches.
- Boiling kettle (at least 3.5 gallons capacity).
- Approx. 2 cases of 12 oz or 22 oz pry-off beer bottles.
- **Optional** - 5 gallon carboy, with bung and airlock, to use as secondary fermentor.

BREWING NOTES

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

ON BREWING DAY

1. Heat 2.5 gal of water.
2. Please note there are no steeping grains in this recipe.
3. Bring to a boil. Remove the kettle from burner and stir in **3 lbs Bavarian Wheat DME** and **1 lb Pilsen Light DME**.
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
NOTE: Total boil time is 20 min.
 - Add **0.5 oz Hallertau** with 10 min. remaining
 - Add **5 oz Corn Sugar** with 0 min. remaining
5. Cool wort. When the 20 minute boil is finished, cool wort to approximately 70-75°F as rapidly as possible. Use a wort chiller, or put kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, funnel, etc) along with yeast pack.
7. Fill primary fermenter with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
8. Add more cold water as needed to bring volume to 5 gal.
9. Aerate wort: Seal fermenter and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
10. Measure the wort's specific gravity with a hydrometer. Record.
11. Add yeast once temperature of the wort is 68-77°F. Sanitize and open yeast pack. Carefully pour contents into primary fermenter.
12. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
13. Move fermenter to a cool, dark, spot until fermentation begins.

PRIMARY FERMENTATION

14. **Within 48 hours Active fermentation begins.**
You'll see a cap of foam on the surface of the beer. Specific gravity as measured with a hydrometer will drop steadily. You may see bubbles in the fermentation lock. The optimum temp. for this beer is 68°- 77°F.
15. **Within 2 weeks Active fermentation ends.**
Proceed to next step when:
 - Cap of foam falls back into the beer.
 - Bubbling in airlock slows down or stops.
 - Specific gravity as measured with a hydrometer is stable.

SECONDARY FERMENTATION (OPTIONAL)

- NOTE:** You may skip transferring to a secondary fermentor and simply leave the beer in the primary fermentor.
16. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary. (optional - see above)
 17. Allow the beer to condition for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

18. Sanitize siphoning and bottling equipment.
19. Mix a priming solution (sugar dissolved in water; carbonates bottled beer). Use the following amounts, depending on which type of sugar you use:
 - Corn sugar (dextrose) 2/3 cup in 16oz water.
 - Table sugar (sucrose) 5/8 cup in 16oz water.Bring solution to a boil. Pour into bottling bucket.
20. Siphon beer into bottling bucket, add bottle conditioning yeast and mix with priming solution. Stir gently to mix - *do not splash*.
21. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

22. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
23. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!

WE'VE GOT YOUR BATCH

We're so confident in the quality of our beer kits, we'll replace any kit, anytime, no questions asked.

CONNECT TO OUR COMMUNITY



Snap and share your brew, we know you're proud.
#NorthernBrewer NorthernBrewer.com