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Ice-Clear WeissBier Brewing Instructions

What You Get

- 1 Can Bavarian Weissbier Brewing Extract
 - 2 Packets Golden LME
 - 1 Packet Booster
 - 1 Packet Pilsen Malt
 - 1 Packet Red Wheat Flakes
 - 1 Packet Hallertau Hops
 - 2 Muslin Hop Sacks
 - 1 Packet WB-06 Wheat Yeast
 - 1 Packet No-Rinse Cleanser
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Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
 2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
 3. Save the remaining 1/2 packet of cleanser for bottling.
 4. Swirl the sanitizer to coat the inside of the fermenter and lid.
 5. Open the spigot and let sanitizer flow for 5 seconds, then close.
 6. Pour the remaining sanitizer into a large bowl.
 7. Soak your spoon, whisk, can opener, measuring cup, hop sacks, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Extract, LME, Grains, and Hops

1. Remove the yeast packet from under the lid of the Bavarian Weissbier Brewing Extract.





2. Do not use the yeast packet from under the lid for this recipe.
3. Place the unopened can of brewing extract and both Golden LME packets in hot tap water.
4. Add the Pilsen Malt and Red Wheat Flakes to one muslin hop sack.
5. Tie the grain sack closed loosely so the grains can move freely inside the sack.
6. Add the Hallertau hops to the second muslin hop sack.
7. Tie the hop sack closed loosely so the hops have room to expand.

Step 3: Dissolve Booster and Steep the Grains

1. Add 8 cups of cool water to a 1-gallon or larger boil pot.
2. Add the Booster to the cool water.
3. Stir until the Booster is fully dissolved.
4. Begin heating the mixture to 155–165°F.
5. Add the grain sack to the pot.
6. Steep the grains for 30 minutes, maintaining 155–165°F.
7. After 30 minutes, turn off the heat and remove the grain sack.
8. Place the grain sack in a colander over the pot.
9. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
10. Do not squeeze the grain sack.
11. Discard the used grain sack.

Step 4: Add LME and Boil the Hops

1. Add both packets of Golden LME to the grain water.
2. Stir until thoroughly mixed.
3. Bring the mixture to a low rolling boil.
4. Boil for 5 minutes, stirring occasionally to help prevent scorching.
5. After 5 minutes, add the Hallertau hop sack.
6. Boil for 5 more minutes.





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7. Remove the pot from heat.

Hop Note: Hallertau hops help add balanced bitterness and classic German-style hop character without overpowering the wheat profile.

Step 5: Add the Brewing Extract

1. Open the Bavarian Weissbier Brewing Extract.
 2. Add the brewing extract to the hot mixture.
 3. Stir with a sanitized spoon until thoroughly mixed.
 4. This mixture is called wort.
 5. Remove the hop sack from the pot with a sanitized spoon and discard it.
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Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 7: Add Yeast and Ferment

1. Sprinkle the WB-06 Wheat Yeast into the fermenter.
2. Do not stir after adding yeast.
3. Screw on the lid.
4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 78°F.
5. Prop up the spigot end of the fermenter with a rolled-up towel or something similar.
6. Ferment for 14 days.

Fermenter Position Note: Keeping the spigot end propped up is important for this recipe. It helps sediment settle away from the spigot, which makes it easier to bottle clearer beer after the cold crash.



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Step 8: Cold Crash for Clarity

This recipe is built for a clearer Kristall-style appearance, so the cold crash matters.

1. After 14 days of fermentation, taste a small sample.
2. If it tastes like flat beer, it is ready to cold crash.
3. If it tastes sweet, let it ferment for 3 more days before cold crashing.
4. Do not leave the beer in the fermenter longer than 24 days total.
5. Place the fermenter in the refrigerator for 48 hours.
6. Keep the spigot end propped up while it cold crashes.
7. After 48 hours, bottle the beer while it is still cold.

Cold Crash Note: Cold crashing helps yeast and sediment settle out before bottling. This is what helps create the clearer look without filtration.

Step 9: Bottle and Carbonate

1. Fill a 1-gallon container with warm water.
 2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
 3. Distribute the sanitizer equally among your bottles.
 4. Cap the bottles and shake vigorously.
 5. Let bottles sit for 10 minutes, then shake again.
 6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
 7. Do not rinse.
 8. Add 2 carbonation drops to each 740 mL bottle.
 9. Fill each bottle at an angle, leaving about 2 inches of headspace.
 10. Cap bottles tightly.
 11. Gently turn each bottle over to check the seal.
 12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
 13. Carbonate and condition for at least 3 weeks. Cooler temperatures may require an additional week.
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Step 10: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.



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