



WEISS

Our Weiss kit — everything you need for a 22 L all-grain batch of Weissbier.

ALL-GRAIN

WEISSBIER

BJCP 10A

BATCH 22 L

BOIL 60 MIN

DIFFICULTY ■ ■ ■

01 AT A GLANCE

TARGET · STYLE RANGE

ORIGINAL GRAVITY

1.049

style 1.044–1.052

FINAL GRAVITY

1.012

style 1.010–1.014

ABV

4.9%

style 4.3–5.6%

BITTERNESS

15 IBU

style 8–15



COLOUR

3.3 EBC

style 2–6

EFFICIENCY

72%

brewhouse est.

CARBONATION

3.5 vols

≈ 6.9 g/L CO₂

BU : GU

0.30

balance ratio

02 INGREDIENTS

22 L BATCH

● FERMENTABLES

FERMENTABLE	SUPPLIER	AMOUNT	% GRIST	COLOUR
Extra Pale Malt	Crisp	2.20 kg	46.8%	2 EBC
Wheat Malt	Crisp	2.20 kg	46.8%	2 EBC
Dextrin Malt	Crisp	0.30 kg	6.4%	2 EBC

● HOPS

HOP	AMOUNT	ALPHA	USE	TIME	PURPOSE
Hallertau Tradition	30 g	5.5%	BOIL	45 min	Aroma
Hallertau Tradition	10 g	5.5%	BOIL	10 min	Aroma
Hallertau Tradition	10 g	5.5%	BOIL	0 min	Aroma

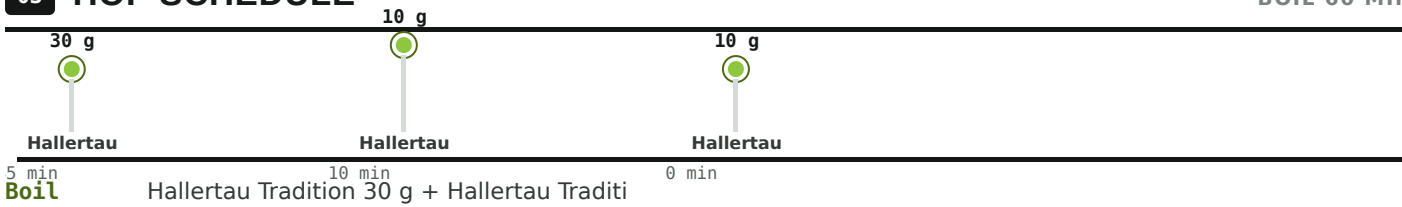
● YEAST

YEAST	LAB	FORM	AMOUNT	ATTEN.	TEMP
Munich Classic	Lallemand (LalBrew)	Dry	1 pkg	72%	17–22 °C

✓ Your kit includes the **hops and yeast**. Misc ingredients and water treatments are **not included** — see the advanced notes below. Grain is supplied crushed unless requested otherwise.

03 HOP SCHEDULE

BOIL 60 MIN



04 BREW DAY · ALL-GRAIN

TICK EACH STEP · RECORD YOUR ACTUALS

- 1 ☐ **Heat strike water** vol _____ L temp _____ °C
Heat around 18–20 L of water so the grain settles the mash near 67 °C.
- 2 ☐ **Mash at 67 °C for 45 min** actual temp _____ °C
Stir in the crushed grain, break up any dough balls, and hold steady for a balanced body.
- 3 ☐ **Mash out & sparge** pre-boil vol _____ L
Lift to ~75 °C, then rinse the grain with 75 °C water until you collect ~26–28 L of wort.
- 4 ☐ **Boil 60 min — add hops on schedule** pre-boil SG _____
Bring to a rolling boil and add hops at the times shown above. Keep an eye out for boil-overs.
- 5 ☐ **Chill to pitching temp** OG _____
Cool the wort to about 17 °C, then take and record your original gravity.
- 6 ☐ **Transfer & pitch yeast**
Rack into a sanitised fermenter off the trub, then pitch the yeast.
- 7 ☐ **Ferment at 17 °C**
Seal, fit an airlock and hold warm and steady — expect active fermentation within 12–24 hours.

05 FERMENTATION & PACKAGING

≈ 22 L

Day 0–14 PRIMARY 17 °C · 14 days Ferment to a stable gravity.	Day 14–24 SECONDARY 19 °C · 10 days Hold steady.	Day 24 CONDITIONING 18 °C · 0 days Hold steady.	Day 24 PACKAGE 3.5 vols CO ₂ Prime with ~110 g dextrose for 22 L, or force carbonate.	Day 29+ CONDITION Cold · 5+ days Chill and let it settle before drinking.
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READY TO DRINK

≈ 4 weeks from brew day

BREWSHEET — RECORD YOUR BREW Fill in on the day

ADVANCED

BREW DATE	STRIKE WATER VOL (L)	STRIKE TEMP (°C)	MASH PH
PRE-BOIL GRAVITY	PRE-BOIL VOL (L)	ORIGINAL GRAVITY (OG)	FINAL GRAVITY (FG)
ABV CALC (%)	FERMENT TEMP RANGE (°C)	PACKAGING DATE	FINAL CARBONATION (VOLS)
TASTING NOTES			

CACTUS CRAFT · FUELLING THE CRAFT BEVERAGE REVOLUTION

Recipes, instructions and our yeast & hop substitution tools live at cactuscraft.co.za/brewers-resources · WhatsApp +27 68 624 7999 · @cactuscraftSA

Ingredients may be substituted with equally-suited alternatives depending on stock. If you can ferment it, we can help you make it better.

CACTUS CRAFT

Scan →
Brewing 101
guide

Batch 22 L
SKU INGRK020
Printed 2026-07-13
Rev 1.0