



Pilsner (20l batch)

The Ingredients

- 3kg Weyermann Pilsner Malt 500g Weyermann Carapils
- 100g Tradition 100g
- 2 x 11.5g Fermentis W-34-70 (11.5g)

Brewing Process

- Mash in at 52C for 20 min (Ideally in an insulated coolerbox or bucket)
- Raise temperature to 62C and mash for 30 min (this can be done by adding boiling water)
- Raise temperature to 72C 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 20g Hallertauer Mittelfrueher
- 30min before the end of the boil add 40g Hallertauer Mittelfrueher
- 10min before the end of the boil add 40g Hallertauer Mittelfrueher
- Ferment with 2 sachets of Fermentis W-34-70 (in a sanitised fermenter or plastic bucket)
- Ferment at 10C for 7-10 days
- Raise to 17C and ferment for 4-5 days
- Store cold (2C) for 20-30 days



Weiss (2ol batch)

The Ingredients

- 3kg Viking Pilsner
- 1k gWeyermann Wheat Malt
- 100g Tradition 100g
- 1 x 11.5gFermentis 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



Pale ale (20l batch)

The Ingredients

- 3kg Viking Pilsner
- 1kg Weyermann Carahell
- 500g Weyermann Caraamber
- 500g Carapils
- 2 x 100g Yakima Chief Cascade Hops
- 1 x 11.5g Fermentis US-05 (11.5g)

Brewing Process

- Mash in at 65C for 60 min (Ideally in an insulated coolerbox or bucket)
- 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 10 litres)
- 60min before the end of the boil add 40g Cascade
- At the end of the boil, add 60g Cascade Ferment with 1 sachet of Fermentis US-05 (in a sanitised fermenter or plastic bucket)
- Ferment at 18C for 3 days
- At the 3 day mark, add 100g of Cascade to fermenter
- Raise to 20C and ferment for 5 days
- Once gravity is stable, package



IPA (20l batch)

The Ingredients

- 6kg Weyermann Pilsner
- 500g Carapils
- 100g Yakima Chief Citra Hops
- 100g Yakima Chief Simcoe Hops
- 100g Yakima Chief Cryo Citra Hops
- 1 x 11.5g Fermentis US-05 (11.5g)

Brewing Process

- Mash in at 65C for 60 min (Ideally in an insulated coolerbox or bucket)
- 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 40g Citra
- At the end of the boil, cool to 80C and then add 100g Simcoe and 60g Citra Ferment with 1 sachet of Fermentis US-05 (in a sanitised fermenter or plastic bucket)
- Ferment at 18C for 3 days
- At the 3 day mark, add 100g of Cryo Citra
- Raise to 20C and ferment for 5 days
- Once gravity is stable, package



Weiss (5l batch)

The Ingredients

- 1kg Viking Pilsner
- 1kg Weyermann Wheat Malt
- 100g Hallertauer Mittelfrueher Hops
- 1 x 11.5g Fermentis WB-06 (11.5g)

Brewing Process

- This recipe is perfect for our Simply Brewing process where you can brew beer at home using equipment that you already have in your kitchen, all you need is this recipe kit and 5 x 1L bottles of sparkling water.

[Simply Brewing Part 1 Video](#)

[Simply Brewing Part 2 Video](#)

- In a 4L pot, heat 3L of water to 70C. Add your crushed grains and mash for 60min
- Separate grains from the wort with a sieve and rinse grains with a further 2L of water
- Boil the wort for 30 min, adding 8g of Hallertauer Mittelfrueh at the beginning of the boil
- After the boil, add a litre of cold water to cool the wort to below 60C
- Strain the wort back into your five water bottles, leaving approximately 20% headspace
- Let cool over night and the next morning split the yeast packet between the bottles and replace lid loosely to allow fermentation CO₂ to escape
- Ferment at room temperature for at least 5 days
- After fermentation is complete, add 1 tsp (5g) of table sugar per bottle and seal the bottle
- Allow to ferment for at least another 2 days, or until the bottles are firm and pressurised
- Cool the beer for at least 12 hours, pour gently into a glass and enjoy!



Pale ale (5l batch)

The Ingredients

- 1kg Viking Pilsner
- 500g Weyermann Carahell
- 500g Weyermann Caraamber
- 100g Yakima Chief Cascade Hops
- 1 x 11.5g Fermentis US-05 (11.5g)

Brewing Process

This recipe is perfect for our Simply Brewing process where you can brew beer at home using equipment that you already have in your kitchen, all you need is this recipe kit and 5 x 1L bottles of sparkling water.

[Simply Brewing Part 1 Video](#)

[Simply Brewing Part 2 Video](#)

- In a 4L pot, heat 3L of water to 70°C. Add your crushed grains and mash for 60min
- Separate grains from the wort with a sieve and rinse grains with a further 2L of water
- Boil the wort for 30 min, adding 10g of USA Cascade at the beginning of the boil
- After the boil, add 40 g of USA Cascade and a litre of cold water to cool the wort to below 60°C
- Strain the wort back into your five water bottles, leaving approximately 20% headspace
- Let cool over night and the next morning split the yeast packet between the bottles and replace lid loosely to allow fermentation CO₂ to escape
- Ferment at room temperature for at least 5 days
- After fermentation is complete, add 1 tsp (5g) of table sugar per bottle and seal the bottle
- Allow to ferment for at least another 2 days, or until the bottles are firm and pressurised
- Cool the beer for at least 12 hours, pour gently into a glass and enjoy!