

Florida Weisse (aka Peach Jam)

Target OG	1.045	Target FG	1.010
IBU	17	Color	4 SRM
Actual OG	1.043	Actual FG	1.008
Target ABV	4.5%	Actual ABV	4.5%

Malts and Grains:

- Wort A
 - 2.5lbs Wheat DME
 - 1 lb Carapils and Flaked Wheat
- Wort B
 - 2.5lbs Wheat DME

Hop Schedule:

- Tettnang 1.0 Oz, 4.5%, 60 min

Yeast Strain:

- Safale Dry Yeast, US-05, (1 x 11.5g)

Fruit:

- 4-5 lbs of peaches (about 13)

Bugs:

- Lactic Acid Bacteria

Brewing Procedure - Part 1

1. Clean all equipment with no-fragrance detergent. Clean the following:
 - a. 5 Gal Boiling Kettle, Big Stirring paddle, wort chiller, spray bottle, stove top
2. Setup boiling kettle on stovetop. Fill kettle with 2.5 gallons of spring water and heat to 160F. Put grains in grain-bag and steep for 20 min. Take off burner at 160F and cover loosely. Fill chill kettle with ~5.5 gallons of water and ice packs
3. Remove grain bag and **bring to boil**, then remove kettle from heat. Stir in 2.5 lbs of Wheat DME.
4. After malt is dissolved, cool wort down to 100F with ice-bath and/or wort chiller (if using wort chiller, sanitize prior to use)
5. Once temp is 100F or below, add packet of lactic acid to kettle
6. Place a layer of plastic wrap on top of the brew kettle and the lid on top. Let kettle sit untouched and undisturbed on countertop (at room temp) for 1-4 days (target 3 days)

Brewing Procedure - Part 2

7. Clean all equipment with no-fragrance detergent. Get sanitization bucket and materials ready. Clean the following:
 - a. Big Stirring paddle, a regular spoon, Fermenter and Lid, airlock, hydrometer, beer thief, wort chiller, spray bottle, auto-siphon, stove top, large strainer, 16 oz mason jar
8. After kettle souring, remove the lid and plastic wrap, return to a low roiling boil (med-high heat). Once boiling, add Tettnang hops and start 60 min timer. Be careful not to let it overflow. Turn stove top to ~4
 - a. With 15 min left, Fill 8 Gal kettle (with barb nozzle) with ~6-7 gallons water and ice packs and place on a upside down large boiling pot for height near the sink.
 - b. Puree 4-5 lbs of fruit (peaches). Make sure to puree until nearly fully liquid (~1-3 min)
 - c. With 10 min remaining, add 2.5 lbs of wheat DME
 - d. With 2 min remaining, add fruit puree
9. Remove kettle from heat. Prep 2.5 Gallons of sanitizing solution in warm water and bucket.
10. Fill large foil container with ice water in the sink. Place 5 Gal kettle in ice bath.
11. Start sanitizing equipment for 1 min
 - a. Spray bottle, Wort Chiller (with spray bottle), tubing, scissors, strainer (large), aerator equip, hydrometer, beer thief, mason jar, auto-siphon, spray catalyst and lid
12. Place wort chiller inside 5 gal kettle and connect to 8 gal kettle barb nozzle, loosely cover with lid. Add ~0.5-1 Gal room temp or cool spring water to 5 gal kettle. Run waves of ice cold water through the wort chiller, pausing with the valves as appropriate to conserve water. Refill the 8 Gal kettle as needed. Cool wort to ~80F
13. Attach mason jar to catalyst and setup on a chair near the sink

14. Once wort is cooled to ~80F transfer to fermenter (catalyst) using auto siphon into the large strainer to reduce large particulates.
15. Move Catalyst to the closet on the platform and pour spring water until wort is at 5 gallons. Measure OG with hydrometer in beer thief (Fill beer thief halfway with wort then drop in hydrometer, twist and read, then drain) or use a Tilt digital hydrometer
16. Close up Catalyst and let it settle for several hours before dumping trub, then pitching yeast.

Pitch Yeast

17. Boil 1 cup spring water per yeast packet (11.5g) in pyrex and cool to 80F (takes about 1.5 hours in fridge with foil cover)
18. Clean scissors, aerator, 2x regular spoons, and glass thermometer
19. Dump trub and then attach a new sanitized jar using 1 tsp sanitizing powder in 1 qt warm water. Sanitize airlock, rubber stopper, scissors, spoons, and thermometer and spray sanitizing solution on yeast packets.
20. After spring water is at 80F, sprinkle both Yeast packets on top of warm water but do not stir, cover with foil for 15 min
21. Gently stir yeast into water w/ sanitized spoon, recover and let sit another 15 min
22. Aerate wort for 10 min
23. Swirl yeast in pyrex to resuspend immediately before pitching (pour into catalyst)
24. Seal catalyst and cap with rubber stopper and airlock. Should see bubbles about 13-36 hours later.
25. Let sit in dark at ~70F (66-72)
26. Allow beer to condition for 2 weeks from part 2 brew date, dumping trub as necessary along the way
27. Follow instructions for bottling and let sit 2 more weeks (uses about 48 bottles and caps)
 - a. Boil $\frac{2}{3}$ cup table sugar with 2 cups of water and let it cool

Recommended Equipment List

Equipment	Notes	Cost Estimate (USD)
Florida Weisse Recipe Kit	Craft-a-Brew, 5 Gallon	\$45
Boiling Pot	5 Gallons	\$75
Cooling Kettle	8 Gallons	\$120
Stirring Mash Paddle	24"	\$24
Wort Chiller	Copper	\$110
Sanitizer Bucket	5 Gal, Food Grade	\$6
Catalyst Fermenter	6.5 Gal	\$200
Vinyl Tubing	Food Grade PVC (5/16 ID, 7/16 OD, 25')	\$20
Spray Bottle	Heavy Duty	\$14
Hydrometer	Tilt or Glass	\$7
Beer Thief	19"	\$15
Auto-Siphon	Mini or Full	\$18
Juicer	Big Mouth for Fruits	\$70
Large Ice Packs	10x13"	\$25
Star San	Sanitizer	\$28
PBW Cleaner	4 lb of powder	\$40
Local Fruit	4-5 lbs	

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