



Otto Weiss

4#	German 2-Row Pilsner
5 ½ #	German Wheat Malt
8 oz	Rice or Oat Hulls
8 oz	German Munich Malt
8 oz	Belgian Biscuit Malt
8 oz	Belgian Cara-Munich Malt
¾ oz	Tettnanger Hops 4%

Wyeast #3333 German Wheat

Wyeast #3638 Bavarian Wheat

Mash-	
2.5 Gal	130°F - 30 min
5 qts	200°F – 60-90 min
5 Gal	170°F Sparge

O.G.	1.055-1.056
F.G.	1.011-1.012
ABV	5.6%