

ON SECOND BATCH OF WEIZEN I'VE ADDED ~~3/8~~^{1/4} OZ HOPS
BOILED FOR 10 MIN THEN 1 MINUTE PRIOR TO
END ADD ANOTHER ~~3/8~~^{1/2} OZ. OF HOPS

HOPEING THIS WILL ADD A LITTLE FLAVOR TO THE
END PRODUCT. (TURNED OUT EXCELLENT!)

THIRD BATCH I WILL TRY 1/2 OZ HOPS BOIL 10 MIN
THEN THE OTHER 1/2 OZ AT END OF BOIL.

FOR THIS THE 4TH BATCH, I'VE FOLLOWED THE 2ND
RECIPE. BUT WILL ADD 1 CUP PRIMING SUGAR
TO HOPEFULLY INCREASE CARBONATION.

USED 3068 (WYEAST) WEIHENSTEPHAN WHEAT