

FRUITED SOUR ALE

Boil Time: 20 minutes
ABV: 4.3% (w/o Fruit)
OG: 1.039
FG: 1.006
IBU's: 6
SRM: 4
COLOR: Straw
TEMP: 68-86°F (20-30°C)
READY: 4-6 Weeks

Brew Date: ____/____/____

Original Gravity: 1.0____

Final Gravity: 1.0____

Fermentation Temp: _____

Notes: _____

Fruit puree is not included with this kit. Use 1 to 3 liters of the Boiron Ambient Fruit Puree of your choice based on preference of mild to strong fruit presence. Each liter will add ~0.5% ABV. This recipe is also a superb standalone sour ale without the addition of a fruit puree. This kit includes a unique yeast that produces lactic acid during fermentation.

Best served in a stemmed tulip at about 45°F (7°C), this sour ale is a great palate cleanser between dishes, and pairs well with duck breast, meatballs, mixed greens with raspberry vinaigrette, fruit chutney, and Chevre or Camembert.

YOUR KIT SHOULD INCLUDE:

Specialty Grains:

- 1/2 lb Weyermann® Carahell®
- 1/4 lb Weyermann® Carafoam®
- Mesh Steeping Bag

Malt Extract:

- 3.3 lb Briess Wheat LME
- 2 lb Briess Pilsen Light DME

Yeast:

- Lallemand Philly Sour



Hops:

10 minutes: 1 oz Hersbrucker Hop Pellets

Other:

- 5 oz Priming Sugar
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before you brew, make sure that you have the following:

- A homebrewing equipment kit suitable for brewing 5 gallon batches of beer
- Homebrew specific cleanser and sanitizer
- A brewing kettle with at least a 16 quart (4 gallon) capacity
- Access to clean running water
- A stove or burner
- A dark, temperature stable place to keep the fermenter

You may also need:

- A wort chiller
- A dial or digital thermometer capable of measuring of 32-212°F (0-100°C)
- Approximately two cases of empty brown pop-top bottles
- Bottle caps and capper

BREW DAY

BREWING:

1. Add between 2.5 gallons (9.5 liters) and 5 gallons (19 liters) of cool water to your brew kettle, making sure that at least 1 gallon (4 liters) of space remains within the kettle, and begin heating the water.
2. In a large saucepan or pot, add 2 Cups (16 oz/1 Pint/500ml) of cold water per ¼ lb. of specialty grain. On your stovetop, bring the water to 175°F (80°C), or just steaming hot if you do not have a thermometer. Turn off the burner.
3. Pour your specialty grains into the strainer bag and tie it off. Place the bag in the water, making sure that the grain is completely saturated. Cover the pot and steep the specialty grain for 20 minutes, stirring occasionally.
4. Remove the strainer bag from the pot, then dunk the bag in your boiling kettle a few times to rinse it and allow it to drain. Do not squeeze. Discard the grain and bag when done.
5. Add the liquid from your saucepan or pot to the water in your brew kettle.
6. Once your brew kettle has reached a boil, turn off the heat, and allow the bottom to cool for a minute.
7. Slowly stir the two bags of Dry Malt Extract into the kettle, making sure that it is completely dissolved before turning the heat back on, otherwise it may scorch.
8. Turn the heat back on, and bring your boiling kettle to a rolling boil. Set a timer for 20 minutes.
9. When 10 minutes remain, pause the timer, turn off your burner, and allow a minute for the bottom to cool. Slowly stir the 3.3 lb jar of Liquid Malt Extract into the kettle, making sure it is completely dissolved before turning the heat back on.
10. Bring your kettle back to a rolling boil, restart the timer, and add 1 oz of Hersbrucker hops.

COOLING:

11. Cool your wort with a wort chiller (if you have one) or by placing your covered brew pot in an ice bath until the outside of your kettle is no longer warm to the touch.
12. Pour the cooled wort into a sanitized fermenter and add cool water to bring the volume up to just over 5 gallons.

FERMENTATION:

13. Take a sample and use your hydrometer to take an Original Gravity reading, mark this reading in your notes.
14. Carefully cut open your sachet of yeast, sprinkle it over your wort, and seal your fermentation vessel. Do not stir.
15. Place your fermentation vessel in a dark place that will maintain a stable temperature of 68-86°F (20-30°C). You should see signs of fermentation activity within 12 to 48 hours. Allow your beer to ferment for 2 days.
16. After 2 days of active fermentation, pour the fruit puree into your fermenter.
17. After 7 days total, transfer into your secondary fermenter. Wait 14 more days before checking your Final Gravity.

BOTTLING DAY

18. When you have verified that fermentation is complete, sanitize your bottles, siphoning, and bottling equipment.
19. Prepare your priming solution by dissolving the 5 oz of priming sugar into 2 cups (1 pint) of boiling water.
20. Pour your priming solution onto the bottom of your bottling bucket, then transfer your beer into your bottling bucket.
21. Fill bottles with beer until your bottling bucket is empty, capping bottles as you go.
22. Store the bottles in a dark place at room temperature for 21 days to allow them to carbonate.
23. Chill your bottles in the fridge for a few hours before serving by pouring your beer into a glass.
24. If your beer seems under-carbonated, allow it to remain at room temperature for another week.

