

DAWSON'S KRIEK (All Grain)

Official NORTHERN BREWER Instructional Document

A fruit lambic with a reddish-brown color, cherry-pie aroma, and tart, acidic bite that comes from a combination of cherries and bacteria. While young, the sour character of this beer will be subdued and the cherries more pronounced; sourness will increase with age.

O.G: 1.053 READY: 12+ MONTHS

Suggested fermentation schedule:

- 6-12 months primary; 6 months secondary; 2-4 weeks bottle conditioning; extended bottle aging

MASH INGREDIENTS

- 7 lbs. Rahr 2-Row pale
- 3 lbs Flaked wheat
- 0.5 lbs. Rice Hulls

BOIL ADDITIONS & TIMES

- 1 oz. Hersbrucker (60 min)
- Secondary Fermentation: 2 cans Cherry Puree

YEAST

- **WYEAST #3278 BELGIAN LAM BIC BLEND.**
Optimum temperature: 63-75°F

MASH SCHEDULE

Glucan Rest: 112° F for 20 minutes

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 45 minutes

Alpha Sacch' Rest: 160 F for 30 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Hersbrucker (60 min)

Secondary Fermentation: 2 cans Cherry Puree

YEAST

WYEAST #3278 BELGIAN LAM BIC BLEND.

Optimum temperature: 63-75°F

NOTES

Primary fermentation can be extended to up to 12 months before the cherry addition. Make sure to use a large enough secondary fermenter to allow for the extra volume of cherries; at the same time, don't allow too much head space in the carboy – oxygen exposure will create an elevated acetic (vinegar) character. Secondary fermentation on the cherries can be extended for up to 12 months before packaging. We have found it helpful to rack the beer again when secondary fermentation is complete to separate it from the fruit; allow it to settle a week or so before bottling. It's a good idea to add fresh yeast at bottling to ensure even carbonation - one pack of general purpose ale yeast like US-05 or Nottingham will do the trick. This beer will keep for many years in the bottle.