

KINDERWEISSE (All Grain)

Official NORTHERN BREWER Instructional Document

Berliner Weisse: this top-fermented, lightly soured ale was once synonymous with “wheat beer” in Europe, but now is a living dinosaur of a style. Its grainy Pils- and wheat malt-character is underscored with an gentle, earthy lemonade-like sourness that used to be a common thread in beers of this region.

Characteristics of interest to the brewer: a very low OG and abv %, extremely low bitterness (achieved through mash hopping in the all-grain version), and a dominant but pleasant sourness from secondary fermentation with *Lactobacillus*; extended aging will bring earthy overtones from *Brettanomyces*. Characteristics of interest to the drinker: arguably the best summertime beer ever invented - light, effervescent, tart, and very refreshing.

Brewing Notes: This beer can be drunk on its own, or cut with woodruff-flavored simple syrup or a dark fruit juice (blackberry and pomegranate were staff faves). Additionally, secondary and bottle conditioning can be extended for months or even years to get the most out of the *Lactobacillus* and *Brettanomyces* in the yeast blend.

O.G: 1.031 READY: 6 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2-4 weeks secondary;
- 2 weeks bottle conditioning

MASH INGREDIENTS

- 3 lbs German Pilsner
- 3 lbs Weyermann pale wheat
- 1 oz Hersbrucker Hops

BOIL ADDITIONS & TIMES

- No boiling, just chill wort and pitch yeast.

YEAST

- **WYEAST 3191 BERLINER WEISS.**
Optimum temp: 55-68 F.

MASH SCHEDULE (SIMPLE): SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 168° F for 5 minutes

MASH SCHEDULE (TRADITIONAL): SINGLE DECOCTION

Mash in: 122° F for 30 minutes

Decoct 1.5 gallons of thick mash

Sacch' Rest: 152° F for 30 minutes

Mashout: 168° F for 5 minutes

BOIL ADDITIONS & TIMES

No boiling, just chill wort and pitch yeast.

YEAST

WYEAST 3191 BERLINER WEISS.

Optimum temp: 55-68 F.