KINDERWEISSE

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 a boil of only fifteen minutes, plus 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

- 1-2 weeks primary, 2-4 weeks secondary, 1-2 weeks bottle conditioning

KIT INVENTORY:

MAILLARD MALTS™
EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Wheat malt syrup
- 1 lbs Wheat DME

HOPTIMUS REX™
PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Hersbrucker (15 min)

YEAST

- **WYEAST 3191 BERLINER WEISS.** Includes a German ale strain with low ester formation and a dry, crisp finish. The Lactobacillus included produces moderate levels of acidity, and a unique Brettanomyces strain from a now defunct brewery in Berlin imparts a critical earthy characteristic that is indicative of a true Berliner Weisse. Generally requires 3-6 months of aging to fully develop flavor characteristics. Attenuation: 75-77%. Temperature range: 55-68F.

BEFORE YOU BEGIN ...

MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 5 gallon glass carboy, with bung and airlock, to use as a secondary fermenter - If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

PROCEDURE

A FEW DAYS BEFORE BREWING DAY

1. Remove the liquid Wyeast pack from the refrigerator, and "smack" as shown on the back of the yeast package. Leave it in a warm place (70-80° F) to incubate until the pack begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast – we can replace the yeast, but not a batch that fails to ferment properly. If you are using dry yeast, no action is needed.

ON BREWING DAY

2. Collect and heat 2.5 gallons of water.

3. Bring to a boil and add the 3.15 lbs Wheat malt syrup and 1 lb Wheat DME. Remove the kettle from the burner and stir in the Wheat malt syrup and wheat dme.

4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.

- Add 1 oz Hersbrucker and boil for 15 minutes.

5. Cool the wort. When the 15-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

6. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.

7. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.

8. Add more cold water as needed to bring the volume to 5 gallons.

9. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.

10. Measure specific gravity of the wort with a hydrometer and record.

11. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

12. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.

13. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

BEYOND BREWING DAY, WEEKS 1–2

14. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin - there will be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 55-68° F - move the fermenter to a warmer or cooler spot as needed.

15. Active fermentation ends. Approximately one week to two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.

16. Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary.

BEYOND BREWING DAY— SECONDARY FERMENTATION

17. Secondary fermentation. Allow the beer to condition in the secondary fermenter for 2-4 weeks before proceeding with the next step. Timing now is somewhat flexible.

BOTTLING DAY—ABOUT 1.5 MONTHS AFTER BREWING DAY

18. Sanitize siphoning and bottling equipment.

19. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:

- Corn sugar (dextrose) $^{2}/_{3}$ cup in 16 oz water.
- Table sugar (sucrose) $^{5}/_{8}$ cup in 16 oz water.

Then bring the solution to a boil and pour into the bottling bucket.

20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix, don't splash.

21. Fill and cap bottles.

1–2 WEEKS AFTER BOTTLING DAY

22. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.

23. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!