



RASPBERRY SOUR (20L Boil)

Kettle soured Berliner Weisse with a generous infusion of fresh raspberries

Ingredients

- 2 x 1.7 kg Black Rock Wheat (Unhopped)
- 2 probiotic capsules (Lactobacillus Plantarum)
- 15g Centennial hop
- 10 ml Lactic acid
- 35g Freeze Dried Raspberry Powder
- 35g Freeze Dried Whole Raspberries
- 11.5 g US05 yeast



Recipe

- Prepare probiotic culture by dissolving 100g of Wheat wort concentrate in 500 mL of quality brewing water in a 1 L flask. Heat in microwave until boiling. Cover with a tinfoil cap and allow to cool to 35-45 °C. Add 2 probiotic capsules. Hold at 35-45 °C for 72 hours to culture.
- Dissolve 3.3 kgs of Wheat wort concentrate in 23 L of quality brewing water and bring to boil.
- Adjust pH with 10 ml of lactic acid to achieve a pH of 4.3-4.5
- Cool to 35-45 °C. Sparge wort with CO2 for 5 mins to create an anaerobic environment
- Inoculate probiotic culture into wort and maintain temperature at 35-45 °C until pH drops to 3.2-3.4. Approximately 3-4 days.
- Re-boil soured wort for 15 mins
- Whirlpool 15g of Centennial hops and 35g FD Raspberry and immersion chill brew to around 20 °C.
- Clean & sanitise fermenter and associated equipment. Fill fermenter, pitch yeast at 17-23 °C.
- Day 6 add FD whole raspberries to fermenter.
- Day 10 with an SG of aprox 1009, crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices

Specification:

Alcohol: 3.7% ABV
Bitterness: 8 IBU
Colour: 8 SRM



Black Rock wort concentrates contain:

Wheat malt

New Zealand Craft Brewing Co.