

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.

OG 1.053 READY: 12 MONTHS

Suggested fermentation schedule:

- 6 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 ADDS.

- 2 cans Cherry Puree

YEAST

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

MASH SCHEDULE: LAMBIC-STYLE MULTI STEP

Glucan Rest: 112° F for 20 minutes

Protein Rest: 125° 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 ADDITIONS

2 cans Cherry Puree

YEAST

WYEAST #3278 BELGIAN LAMBIC 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 may be a good idea to add fresh ale yeast at bottling to ensure even carbonation.
- This beer will keep for many years in the bottle.