DAWSON'S KRIEK

Official NORTHERN BREWER Instructional Document

This recipe, a sour Belgian-style ale, comes from the brewing log of NB's Michael Dawson, homebrewer for 13 years and harborer of bacteria for probably a lot longer than that. The kit yields a medium-bodied wheat beer with a reddish-brown color, cherry-pie aroma, and a tart, acidic bite that comes from a combination of real cherries (in puree form) and cultured bacteria. While young, the sour character of this beer will be subdued and the cherries more pronounced, but sourness will increase with age. Please note that this kit requires a secondary fermentation, so if you are using a single-stage fermentation system (like the NB Basic or Glass starter kit) you will also need a 5 gallon carboy or Better Bottle with stopper and airlock.

O.G: 1.053 READY: 4+ MONTHS

1-2 weeks primary, 3+ months secondary, 2-4 weeks bottle conditioning

KIT INVENTORY:

FERMENTABLES

- 3 lbs Wheat dry malt extract (60 min)
- 3 lbs Pilsen dry malt extract (60 min)

HOPS & FLAVORINGS

- 1 oz Hersbrucker (60 min)

SPECIAL INGREDIENTS

- 2 cans Vintner's Harvest Cherry Puree (add to secondary fermenter)

YEAST

- **WYEAST 3278 LAMBIC BLEND.** Contains a selection of Saccharomyces cerevisiae which includes Belgian style wheat beer yeast, sherry yeast, two Brettanomyces strains and lactic acid bacteria. While this mixture does not include all possible cultures found in Belgian lambics, it is representative of the organisms which are most important for the desirable flavor components of these beer styles. Apparent attenuation: 65-75%. Flocculation: low–medium. Optimum temp: 63-75° F.

These simple instructions are basic brewing procedures for this Northern Brewer extract beer kit; please refer to your starter kit instructions for specific instructions on use of equipment and common procedures such as siphoning, sanitizing, bottling, etc.

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 carboy, with bung and airlock, to use as a secondary fermenter
- 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 3 lb Pilsen DME and 3 lb Wheat DME. Remove the kettle from the burner and stir in the Pilsen 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 hops, and boil for 60 minutes.

5. Cool the wort. When the 60-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 63-75° 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. Add fruit to secondary fermenter. Sanitize the funnel and the secondary fermenter; pour 2 cans of cherry puree into the empty, sanitized fermenter.

17. 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, on top of the cherry puree.

BEYOND BREWING DAY— SECONDARY FERMENTATION

18. Secondary fermentation. Leave the beer in contact with the cherry puree for at least 3 months (or for as long as 6 months). Watch out for blowoff – the fruit may cause renewed active fermentation in the first few days of secondary fermentation, so have a blowoff tube ready just in case. It may be helpful to transfer the beer from the secondary fermenter to another carboy to settle and clear for one to two weeks before bottling.

BOTTLING DAY— 4 MONTHS AFTER BREWING DAY

19. Sanitize siphoning and bottling equipment.

20. 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.

NOTE: If you wish to achieve a level of carbonation similar to commercial versions of Belgian ales, use an additional 1 to 2 oz. sugar in the priming solution.

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

22. Fill and cap bottles.

2–4 WEEKS AFTER BOTTLING DAY

23. Condition bottles at room temperature for 2-4 weeks. After this point, the bottles can be stored cool or cold.

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