

LOVE2BREW

BERLINER WEISSE (EXTRACT – 2.5 GALLON)



The Berliner Weisse is a tart, sour, and slightly fruity brew that is incredibly refreshing brew year around but is most popular during the summer months. Relatively low in ABV Berliner Weisses are meant to be enjoyed by a wide range of beer drinkers. In Germany they are often served with a shot of Raspberry or Woodruff flavored syrup. The body is light and refreshing, the color resembles a very pale straw, and the taste of our Berliner Weisse may be compared to a delicious glass of lemonade. An excellent brew if you're looking to experiment with sour brews.

KIT STATISTICS

- 4 Weeks Primary Fermentation
- 4 to 36 Weeks Bottle Conditioning**
- Original Gravity: 1.030
- 3.0% ABV (Estimated)
- IBUs: 7.1
- SRM: 4.0
- 15 Minute boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 1 lb. Pilsner Malt Extract
- 1 lb. Wheat Malt Extract
- 8 oz. Acid Malt

Hops

- 1/4 oz. Perle Hops

Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- German Ale Yeast (WLP029)

Bacteria

- White Labs Lactobacillus (WLP677)

*See yeast notes on reverse side; there are two potential ways to pitch yeast for this brew.

Other

- 5 oz. Priming Sugar
- Mesh Grain Bag

EQUIPMENT:

- Brew Kettle (5 gallon capacity)
- Thermometer & Hydrometer
- Fermentation Vessel
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer

GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.
 - Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.
 - Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)
 - Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.
 - Crush grains: Many of our grains come pre-crushed; however it never hurts to examine your specialty grains first. If un-crushed simply using a rolling pin to crush grains.
 - You'll need approximately 3 hours to complete this brew. Schedule accordingly.
 - Homebrew (To enjoy in moderation while brewing)*
- *Optional

BREW YOUR BEER

1. Add 2.5 gallons of water to your boil kettle. Bring the water to 155°F.
2. Add specialty grains to the water and steep for 20 minutes. We recommend turning the heat a little lower during this phase, you do not want the water to heat over 170°F.
3. After 20 minutes remove steeping grains from water. Allow grains to drain but *do not* squeeze or press bag to wring out excess water.
4. Bring water to a boil.
5. Add 1 lb. Pilsner Malt Extract. Stir.
6. Add 1 lb. Wheat Malt Extract. Stir.
7. At this point your mixture is now wort (pronounced "wert"; defined as unfermented beer). Allow your wort to return to a boil. Be sure to observe your boil so as to avoid a messy boil-over.
8. Once the foaming subsides begin your 15 minute boil process. Timing is referred to by minutes left in the boil.
9. 15 Minutes: Add 1/4 oz. Perle
10. Boil for the final 15 minutes.
11. After your wort is done boiling it is very important you cool it as quickly as possible to avoid potential infections. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 62°F - 70°F.

COOLING / TRANSFERRING

1. By now all of your equipment should be already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Fill your primary fermentor with 1 gallon of cold water.
3. Pour your cooled wort into the primary fermentor. Avoid dumping the sludge on the bottom into your fermentor.
4. Seal the fermentor and aerate the wort by rocking the fermenting vessel back and forth a bit. Other options include using an aeration system or diffusion stone.
5. Measure Specific Gravity of the wort with your hydrometer and record.
6. There are two potential ways to pitch yeast for this Berliner Weisse:
 - a. Pitch the ale yeast first. Allow fermentation to go on for seven days and then pitch the Lactobacillus. This will provide a tart brew that will be less sour than option B.
 - b. Pitch the Lactobacillus first. This allows acid production to flourish before the yeast eat up the majority of the sugars. This will produce a more sour Berliner Weisse. Pitch the ale yeast after seven days of primary fermentation.

FERMENTING

1. Seal the fermentor. Add an airlock or blow-off tube.
2. Move fermenting vessel to a room temperature dark spot (approximately 68°F).
3. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 68°F.
4. After about 1-2 weeks your active fermentation will stop. At this point if you have a blow off tube attached you may remove it and add an airlock to the vessel.
5. After 4 weeks you are ready to bottle or keg your beer.

BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, bottling bucket, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 8 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Gently siphon beer into bottling bucket; avoid splashing.
4. Fill and cap bottles.
5. Condition bottles for 2 weeks at room temperature.
6. After 2 weeks you may store the bottles in a cool/cold location if carbonated.

**Berliner Weisse beers flavor will develop different complexities over time. Depending on your palate you may want to taste bottles periodically to find your "sweet spot". Keep in mind these beers should be consumed fresh.

ENJOY!

1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
2. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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