



# Wingra Kriek Cherry Lambic



⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

Kriek, or cherry, Lambics are complex beers. Sweet fruity cherry flavors mesh with sour notes created by the intentionally added bacteria. Add just enough low-bitterness hops to aid in aging without affecting flavor. Give it

a couple months in the fermenter to allow the flavors to gel, and you will be the envy of your friends. Enjoy in a tumbler or a champagne-style flute for the full experience!

**Approximate calculations: OG: 1.056 FG: 1.005 ABV: 6.5% IBU: 4 SRM: 5**

## Kit Ingredients

- 6 lb Wheat malt extract
- 6 lb sweet cherry puree
- 1 cup corn sugar (for bottling)
- 1 oz Local Crystal hops (1 oz at 30 min)
- Wyeast 3278 Belgian Lambic Blend

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing. Thanks!

## Directions

**Sanitize everything well! Remember to stir periodically throughout the boil!**

0. If you are using liquid yeast, about three to six hours before you are going to brew, remove the liquid yeast from the refrigerator. If it is a Wyeast pack, break the nutrient pack inside the yeast package according to the directions on the package. Leave the yeast out at room temperature until it is time to pitch your yeast into your beer.
1. Fill your kettle with 10 quarts of cold water and bring to a boil. (**Note:** If your brew system allows you to boil more than 10 quarts, feel free to boil more liquid).
2. When you achieve a boil, turn off heat and add **1/2 of wheat liquid malt extract**. Stir extract in well and then turn on the heat and bring the mixture to a boil. You will be boiling the mixture, called wort, for a total of 30 minutes. However, keep reading, because you'll be adding hops and more extract during that time.
3. Upon initial boil the wort may foam up (called a "hot break"). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 30 minute timer at this point in the brewing process. Add **1 oz of Crystal** hop pellets and boil the wort for 20 minutes.
4. After these 20 minutes, turn off the heat and add the rest of the **wheat LME**. Stir the extract in well, turn the heat back on, bring to a boil, and boil for 10 more minutes.
5. After these 10 minutes (30 minutes total), you are now done boiling your beer, so it's time to turn off the heat and start to cool the wort down.
6. Sanitize fermentor, stopper, and airlock with sanitizing material according to its directions.
7. Fill the sanitized fermenter with 3 gallons of cold water (use less if you boiled more water than the recipe calls for). Cool your hot wort down to around 110-120F by placing your pot carefully into a sink

- of ice water for 15-30 minutes or by using a wort chiller. Carefully pour the hot wort into the cold water in the fermentor. If necessary, top up to 5 gallons with cold water.
8. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 80°F (not warm to the touch), give the wort a good shake or a good stir with a sanitized metal or plastic spoon. Here you are trying to aerate the wort, which will help your yeast get going. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add your beer yeast. Instructions are on the yeast package.
  9. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 60°-72°F for around 14 days. Note that it can take up to 48 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 48 hours, call us at 608-257-0099. If doing a double stage fermentation, siphon the beer into the glass carboy after 5-7 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow).
  10. However you ferment, add **6 lb of cherry puree** to your beer after 7 days of fermentation (if doing two-stage fermentation, add this when you siphon your beer into the secondary fermentor). We recommend using at least a 6 gallon secondary to accommodate the fruit puree. Also, you will get renewed fermentation with the fruit, so you may want to consider using a blow-off tube as well.
  11. If possible, allow the beer to age in the fermenter for up to 8 weeks. However, if you can give the beer 3-4 months in the fermenter, that would be best case scenario. After this period, you will want to package your beer. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
    - a. **Bottling, Single-Stage Fermentor:** Siphon beer into sanitized bottles. Pour just under 1 tsp. corn sugar in each bottle. Cap and turn bottles upside down several times to mix in sugar.
    - b. **Bottling, 2-Stage Fermentor:** Rack the beer carefully off the sediment into a sterilized fermentor or bottling bucket from the carboy. Bring  $\frac{3}{4}$  pint of water to a boil. Turn off heat. Dissolve 1 cup of corn sugar in this hot water and stir gently into the beer. Bottle and cap.
    - c. **Kegging:** Siphon the beer into your sanitized keg, purge the oxygen from the head-space, hook up to your CO<sub>2</sub>, wait, and enjoy!
  12. Store upright at room temperature (~70F) for 14-28 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several months. Remember to enjoy this beer in a champagne-style flute or a tumbler!