Lindeman's Classis Lambic Clone

Our take on Lindeman's Classics. Be sure to age this one.

Original Gravity : 1.056
Final Gravity : 1.014
SRM - Pre-Fruit Addition : 9.05
Alcohol by Volume : 5.46
IBU : 16.55

Extract Recipe

K99-5432

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients and fully understand the process.

Clean — It is important to thoroughly clean and sanitize all of your brewing equipment.

Steep — Begin by heating 2.5 gallons of water in your brew pot. Add speciality grains and tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. Place the Grain Bag in the water. Slowly raise the temperature to 150° to 160°F (max temp.). Steep your grains at this temperature for 20 minutes. After 20 minutes, remove the "Grain Bag" from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now "Wort" at this point.

Grains :

1.5 lbs Flaked Wheat

Fermentables & Start of Boil - Begin 60 minutes of boiling — Bring the "Wort" to a boil. It should be a rolling boil, but be careful to avoid a "Boil Over". Once you achieved a boil, remove the brew pot from the heat source.

It is time to add the fermentables :

Stir the extracts, and fermentables into the wort until it has all dissolved. It is important to make sure none of the extracts or fermentables are sitting on the bottom of the brew pot, as it will scorch when returned to the heat source. Return the wort to a rolling boil and follow Hop Schedule :

Fermentables :

4 lbs Pale LME
3 lbs Wheat LME

Hop & Additive Schedule

Ounces	Hop/Additives	Hop Addition	Boil Time (minutes)
1	4 HBU Pack	Boil/Bittering	60
1	Belgian Ale Yeast	Yeast	Primary Fermentor
6 lbs	Black Currant Raspberry Pure	Additive	Add to Secondary
1	Belgian Lambic Blend	Yeast	Add to Secondary

Cooling the wort and preparing the fermentor — Once the 60 minute boil is over, it is time to cool the wort. There are many ways to cool a wort, the AIH recommendation is a wort chiller. Cool the wort to approximately 100° F as quickly as possible.

The fermenting equipment needs to be sanitized. This can be done while the wort is cooling. Be sure to clean and sanitize the fermenters, airlock, lid, hose, hydrometer and test jar and rubber stopper. Anything that may come into contact with the wort should be sanitary.

Transfer the wort into the primary fermenting vessel, then top off with cold water until a total of 5.125 gallons is in the primary fermenter. Aerate the wort at this point. This can be accomplished with an aeration stone or simply by rocking the fermenter back and forth once the lid is in place.

Take the reading — This is the time that you will want to take a specific gravity reading. Use a hydrometer and record the reading.

Pitch the yeast — Once the wort is cooled to 78° F, it is safe to pitch the yeast. Pitch The **Belgian Ale Yeast** into the Primary Fermentor. Seal the fermenter tight. Attach the sanitized airlock and stopper. Fill the airlock with water. Fermentation should begin within 24 - 48 hours. "Do Not Disturb' until fermentation is complete.

During the fermentation process, CO2 will begin to escape the airlock. Follow manufacturer's pitch instructions and recommended temperature for fermentation.

Both Yeasts Needed :

Belgian Ale Yeast 82-550
Belgian Lambic Blend 67-3278

Fermenting - Primary — Primary fermentation will be complete in approximately 1 to 2 weeks.

Fermenting - Secondary — Rack from the Primary onto the Fruit into the secondary. Pitch the **Belgian Lambic Blend**, let ferment for 3 to 4 weeks.

Fermenting - Third — Rack from the Secondary into a Third Vessal to clear for 4 weeks.

Bottling — At this point, follow bottling or kegging procedures....Cheers!

Lamics are best aged, can be stored in this stage for up to a year.