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What's A Berliner Weiss 5 Gallon Extract Instructions

Cleaning and Sanitizing

Both a cleaner and a sanitizer should be used. Each has their own function. Cleaners remove organics which are food for unwanted contaminants.

PBW is an example of a cleaner. Use 1 tablespoon in 2-3 gallon of warm to hot water. Let it soak. Scrub surface with brush and rinse 3 X using water.

Sanitizers remove the unwanted contaminants (bacteria and yeast). Star San is an example of a sanitizer. Dilute ½ oz in 2.5 gallons. Place in a spray bottle and or dip equipment just prior to use. It can be used wet. 30 seconds of contact will kill 98% of the bacteria. A good rule is to clean all your equipment after its use. Then it will be ready to sanitize just before use.

The Recipe

IBU=5 ABV=4.5% OG=1.45 EG=1.011

Extract:

6.6lb Bavarian Wheat LME

Hops: Hallertau Hops 1.0 oz –15 min

Priming sugar: 5 oz corn sugar

Bacteria: Omega OYL-605 Lactobacillus Culture

Yeast: Safale US-05

The Process

This method is called Kettle Souring. Your fermentation equipment never touches the live bacteria, thus reducing chances of contamination.

1. Bring 5.25 gallons of water to just below a boil.
2. Add the **extract** using the whirlpool technique so the extract dissolves, and doesn't burn on the bottom of the kettle.
3. Bring to a boil for 10 minutes.
4. Cool to 100 degrees.
5. Add the Lactobacillus and cover the kettle. If you have Co2, blow in some to minimize O2 exposure.
6. Keeping the temperature between 80 and 100 degrees F, let the wort sour in the kettle for 1-3 days.
Suggested means of warming include a heat belt, heating pad, or just let it sit at room temp.
WARNING: This strain of Lacto does NOT like temperatures above 100 degrees.
7. After the wort has soured to your liking (ph=2.1-3.0) skim the floaties and heat the wort to a boil.
8. Add the Whirlfloc, Yeast Nutrient and Hops and boil for 15 minutes.

9. Cool to below 73 degrees and place wort in the fermenter.
 - Transfer to fermenter splashing wort to oxygenate. Top off to 5.5 gallons with water if needed. **Oxygenation is needed to help the yeast get started. Pour the beer back and forth between 2 sanitized buckets or shake the carboy for 2 minutes.** Note: This will be the only time you want to oxygenate the wort. Avoid exposing the beer to air anytime after this point.
 - Pull a sample and Record starting **Specific Gravity OG= _____**
 - **Add Yeast and airlock.** Add the dry yeast to 1/4 cup of lukewarm water 10 min before pitching.
 - You will want to rig a blow-off tube.
10. Place the fermenter in dark cool spot (65-73 degrees F).
11. The next day check, for activity. It could take up to 48 hours for the airlock to start bubbling.
12. Ferment until the krausen that has formed on top has dissipated (usually 2 weeks).
13. Rack into a 5 gallon **Carboy**. By secondary fermenting, the beer will clarify and the flavors will mature.
14. Wait 2 weeks. Record Ending Gravity.
EG= _____
15. **Bottle:** Dissolve priming **Sugar in 1 cup of hot water and place into sanitized bottling bucket. Rack the beer on top.**
Bottle using the bottling bucket and bottle filler. Remember to sanitize the caps and bottles. Store them at room temperature while carbonating.
16. Wait 2 weeks.....Chill your first beer and test for carbonation... It could take up to 3 weeks to fully carbonate.

Cheers!!!!!!!!!!