



Mr Gorbachev, Tear Down This Wall!

The Champagne of the North! This Berliner Weiss style beer is light and dry with a tart finish. Highly refreshing and low in alcohol content, this ale makes a great thirst quencher!

BEER SPECS

Original Gravity:

1.032 —1.034 @ 65% efficiency

1.034 —1.036 @ 70% efficiency

1.037 —1.039 @ 75% efficiency

Final Gravity: 1.003—1.006

IBU: 3-5

ABV%: 3.4% - 4.7%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A low mash temperature is recommended to create a fermentable wort that will lead to a very easy-drinking beer. We suggest a mash temperature of 148° - 150°F.. You may choose to extend the mash time for full conversion.

Fermentation Schedule:

Pitch both the primary strain and the lactobacillus at pitching time. We recommend a primary fermentation of two weeks to four weeks at 64° - 72° F. A secondary fermentation of one to two weeks may be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

3.5 lbs. White Wheat Malt

3.0 lb. Pilsner Malt

0.75 lb. Acid Malt

FERMENTABLES

90 Minute Boil

Be sure to account for extra volume for the extended boil time

0.25 oz. Mt. Hood hops, added 60 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

BOIL SCHEDULE

Included is a lactobacillus strain, which should be pitched with the primary yeast strain.

YEAST SUGGESTIONS: Wyeast #1007 German Ale, Wyeast #1056 American Ale, or Safale-05 dry yeast

