SoCo HOMEBREW BEER & WINE MAKING SUPPLIES

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PARTIAL MASH ALE BREWING INSTRUCTIONS

BERLINER WEISSE ADVANCED BREWING

This recipe uses a combination of German ale yeast and Lactobacillus. Be cautious when using the same equipment to make other beers as you may unintentionally sour other beers.

Brewing partial mash recipes can be accomplished using many different methods. These instructions describe one of these methods. You will need the follow equipment:

- One of our Beer Equipment Start Kits
- 5 Gallon Boil Pot
- 48-50 Beer Bottles
- Bottle Caps
- Muslin Grain Bag
- All Ingredients for a Beer Recipe

STEP 1: CLEAN AND SANITIZE

Clean & sanitize your equipment using products such as One Step, Iodophor, & Star San. Use according to manufacture directions.

STEP 2: STEEPING THE GRAIN

Heat 3 gallons of water to 155°F. Place the grains in a muslin grain bag (or reusable nylon bag) and steep in the hot water for 60 minutes. Occasionally dunk the grain in and out of the water or stir the grains inside the mesh bag so that the grains remain an oatmeal-like consistency.

STEP 3: RINSING THE GRAIN

Lift the bag of grain from the pot and strain 4 cups of warm water through the grains and into the pot until the bag stops dripping. Do not squeeze the bag. The purpose of rinsing the grains is to rinse off and collect any sugars that remain trapped in the bag with the grain. Discard the grains.

STEP 4: THE BOIL

Bring the sugary liquid (also known as "wort") to a boil. Occasionally stir to prevent the wort from boiling over. Once the wort is boiling, stir in any malt extract or additional sugars included in your kit (do not mix in priming sugar). Be careful not to burn any sugars on the bottom of the pot.

Hop Additions: Begin adding hops according to the schedule listed in your kit recipe instructions.

STEP 5: CHILL THE WORT

After the boil, you need to quickly cool your wort to under 80° F. Popular ways to chill your wort include placing smaller pots in ice baths or using submersion style wort chillers. Once the wort has cooled, pour the wort into a sanitized primary fermenter (commonly a 6.5 gallon or 7.9 gallon plastic bucket). Next, add clean water to the wort in the fermenter until you have a total volume of 5.25 gallons. If you have a hydrometer, you can check the original gravity (OG) and write it down.

STEP 6: FERMENTATION

Stir well to aerate the wort before pitching your yeast & Follow one of the following 3 options:

Option 1: this option uses ale yeast & lactobacillus blends listed in Yeast Option 1. This is an easy way to make a berliner weisse. Open the packet of yeast and pour on top of the wort. Attach your lid and airlock and leave in primary fermentation for at least 12 weeks.

Option 2: this option uses German ale yeast first and then lactobacillus at a later date. To begin primary fermentation, open your German Ale yeast option listed on your recipe sheet in Yeast Option 2 and pour on top of your wort. Attach your lid and airlock and leave in primary fermentation for 3-4 days. After 3-4 days, open up the fermenter and add a Lactobacillus strain listed in Yeast Option 2. Attach your lid and airlock and leave in fermentation for at least 12 more weeks.

STEP 8: BOTTLING

If you have a hydrometer, take a gravity reading to verify that you have reached your final gravity (FG). Write down the final gravity. To calculate the actual alcohol content of the beer, subtract the FG from the OG and then multiply by 131.

Pour 2 cups of water in a sauce pan and bring to a boil. Add 4-5 ounce of priming sugar to the sauce pan and boil for a minute. Let the solution cool for a few minutes.

Next, pour the sugary solution into the plastic bucket (primary fermenter), and then siphon the beer from the secondary fermenter into the bucket so the sugary mixture can mix thoroughly with your beer. Be careful to not disturb the sediment on the bottom of the secondary fermenter.

Once the beer is in the bucket, place the bucket on a counter top. Attach the bottle filler to the end of the tubing. Siphon the beer while using the bottle filler to fill each beer bottle. When you remove the filler, the level of beer will be appropriate for capping. Cap each bottle and store in a dark place at room temperature. You can move your beer to the refrigerator after the beer carbonates (typically 10-14 days).