



Black Rock Raspberry Sour

Berliner Weisse - DCBFF 2018

Kettle soured Berliner Weisse with a generous infusion of fresh raspberries

Ingredients:

- 2 x 1.7 kg Black Rock Wheat (Unhopped)
- 2 probiotic capsules (Lactobacillus Plantarum)
- 15g Centennial hop
- 10 ml Lactic acid
- 35g Fresh As Freeze Dried Raspberry Powder
- 35g Fresh As Freeze Dried Whole Raspberries
- 11.5 g US05 yeast



Recipe:

Prepare probiotic culture by dissolving 100g of Wheat wort concentrate in 500 mL of quality brewing water in a 1 L flask. Heat in microwave until boiling. Cover with a tinfoil cap and allow to cool to 40 °C +/- 5 °C. Add 2 probiotic capsules. Hold at 40 °C +/- 5 °C for 72 hours to culture.

Dissolve 3.3 kgs of Wheat wort concentrate in 23 L of quality brewing water and bring to boil.

Adjust pH with 10 ml of lactic acid to achieve a pH of 4.4 +/- 0.1

Cool to 40 °C +/- 5 °C. Sparge wort with CO₂ for 5 mins to create an anaerobic environment

Inoculate probiotic culture into wort and maintain temperature at 40 °C +/- 5 °C until pH drops to 3.2-3.4. Approximately 3-4 days.

Re-boil soured wort for 15 mins

Whirlpool 15g of Centennial hops and 35g FD Raspberry and immersion chill brew to 20 °C.

Clean & sanitise fermenter and associated equipment. Fill fermenter, pitch yeast at 20 +/- 3 °C.

Day 6 add FD whole raspberries to fermenter.

Day 10 with an SG of approx 1009, crash cool fermenter to 1-3 °C for 48-72 hours and keg or bottle using standard practices

Specification:

Alcohol: 3.7% ABV
Bitterness: 8 IBU
Colour: 8 SRM

Black Rock Wort contains:

Wheat malt



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