

Kriek

This recipe, a sour Belgian-style cherry-infused sour ale. A medium-bodied wheat beer with a reddish-brown color, cherry-pie aroma, and a tart, acidic bite that comes from a combination of real cherries (in puree form) and cultured bacteria.

Ingredients

3 lb. Briess Pilsen Dried Malt Extract
3 lb. Briess Bavarian Wheat Dried Malt Extract
3.3 lb Tart Cherry Puree

Statistics

Original Gravity	1.050-1.060 (Approx)
Final Gravity	Will Vary
Alcohol Content	6+%

1 oz. Hallertau Mittelfruh Hops (Bittering) with 60 minutes left in the boil.

Wyeast 3278 Lambic Blend (Wheat) Yeast or Wyeast 3763 Roeselare Ale Yeast

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so the following procedures are abbreviated.

Caution:

The yeast included in this recipe contains strains of Brettanomyces. It is imperative that you keep this beer and the equipment used separate from other fermentables. Any equipment, buckets and carboys included, will need to be cleaned and sanitized thoroughly to ensure that future batches are not contaminated.

1. Add 2.5 gallons of water to your brew kettle and bring to a boil (keep enough head space to avoid boil-overs).
2. Remove the pot from the heat and add the cans of extract . Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
3. Put the pot back on the burner and bring it to a boil. Once boiling, place the bittering hops into a muslin bag, add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
4. After 45 minutes, add ½ teaspoon of Irish moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
5. After 60 minutes of boiling, turn off the heat. Remove the hop bag(s) from the kettle.
6. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes.
7. Pour 2 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
8. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired to determine original gravity. Add the yeast to the wort.
9. Store the fermenter where the temperature will be a fairly constant 60° – 65°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter for two weeks until active fermentation is done (no signs of active fermentation for the last 2-3 days).
10. **A secondary fermentation in a glass carboy is required for this beer. Transfer on top of Vintners Cherry Puree or Fresh/Frozen whole cherries. A pellicle (mold) will form on the top of this beer in the carboy. This is normal and indicates the Brettanomyces is alive and well. When siphoning for bottling, leave the pellicle and sediment behind. Aging for 3-4 months is recommended for full flavor profile to form. Pitching a packet of champagne yeast** at bottling will ensure proper carbonation.**
11. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

Note: Use heavy Belgian or Champagne bottles due to high carbonation

***Vintner's Harvest Tart Cherry puree can be substituted for an additional \$9.95**

**** Not Included**

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