



WHAT IS IN THE KIT:



1 x FRESH³ Lager (Fresh Wort Kit)
2 x LalBrew - Philly Sour Yeast

SOUR BATCH KIDS SOUR ALE

Sour Batch Kids is a New World Berliner Weisse that packs a puckering punch at 5.1%. The sourness can be easily altered by adding dextrose or reducing the fermentation temperature to produce a mouth puckeringly super sour ale or a refreshing more toned back sour which still packs a punch!

BREW SPECIFICATION

Volume	25 litres
IBU's	24
OG	1.046
FG	1.007
ABV	5.1% (5.4% if bottling)
Colour	8.9 EBC

INSTRUCTIONS:

1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, fermenter lid, mixing paddle/spoon, thermometer, air lock etc.) with a quality no-rinse sanitiser, such as StellarSan (KL05357). Refer to the instructions on the label of your no-rinse sanitiser for dosage and usage instructions.

2 ADD FRESH³ NEIPA (FRESH WORT KIT) TO FERMENTER

Open the lid and sanitise the neck of your Fresh³ Lager Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew. Pour the entire contents of your room temperature Fresh³ Lager Fresh Wort Kit into your fermenter.

3 TOP UP YOUR FERMENTER WITH WATER

Add 8 Liters of clean cold potable tap water to your fermenter (preferably this water will be preboiled to kill any microorganisms which could infect your beer). In total you should have 23 litres in your fermenter.

4 PITCH THE YEAST

Check that the temperature of the wort in the fermenter is below 25°C using a sanitised thermometer or a strip stick on thermometer (KL01618). If the liquid is too hot then sit the fermenter in an ice bath until the temperature of the liquid has cooled down to below 25°C. Ensure that the lid remains on the fermenter as much as possible and the thermometer is sanitised prior to each measurement to avoid contamination of your beer. Add the entire contents of both of the LalBrew Philly Sour yeast sachets to your fermenter and stir or shake the fermenter to mix the yeast into solution.

5 FERMENT YOUR BEER

This step is the most important to get great tasting finished beer.

Place a grommet or bored bung into the predrilled hole in the lid of your fermenter and secure the lid. Half fill your airlock with no-rinse sanitiser solution, such as stellarsan, and insert this into your grommet or bored bung.

Place the fermenter in a part of the house that will ensure the fermenting beer stays between 20-25°C for 7 days (any higher and you will start to get undesirable off-flavours; any lower and the fermentation may take longer or stop entirely).

In winter this can be maintained with a heat belt (KL10953) and temperature controller (KL01946). The absolute best way to ensure you get consistently great beer is to get a small cheap/free fridge of Gumtree and make yourself a fermentation chamber. This can be done easily with an inexpensive temperature controller (KL01946) and a heat belt (KL01953). You just plug the fridge and heat belt into the temperature controller and put the fermenter in the fridge, dial in the temperature and forget about it! This setup will get you the best tasting beer.

This recipe does not involve a dry hop stage, however, if you wanted to make a hoppy sour you could add dry hops after the Specific Gravity (measured using a hydrometer) has dropped to below 1.017.

6 KEG/BOTTLE/CAN YOUR FINISHED BEER

After the fermentation period has elapsed check whether fermentation has finished. The only way to determine whether fermentation has finished is by checking the Specific Gravity (SG) using a hydrometer over three consecutive days. If the reading is the same across the three days then fermentation is complete and the beer can be safely transferred to your bottles, cans or keg. If the SG is above 1.007 or is still dropping over consecutive days then leave to ferment until the SG remains stable over three consecutive days.

Do not bottle until fermentation is complete.

Kegeing your beer: We would suggest carbonating and dispensing at 11 psi at 2°C for best results. Refer to our detailed beginners guide for kegeing from a fermenter here. If kegeing your beer you will end up with an excess of about 4-5 litres which can be either bottled or canned.

Bottling your beer: Use KegLand Amber Glass Bottles with Swing/Flip Top Lids (KL20947) or KegLand Amber PET Bottles with Screw Caps (KL19866 or KL19859). Refer to our detailed beginners guide for bottling from a fermenter here.

Canning your beer: To transfer your finished beer into cans we would suggest kegeing and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed beginners guide for canning here.

These sorts of beers can be enjoyed as soon as they're carbonated, but they will really benefit from a few weeks of aging. During this time the flavours will meld together better and smooth out.



MY RATING:
1 2 3 4 5

APPEARANCE

AROMA

TASTE

OVERALL

BREW DAY QUESTION?

Our friendly staff are ready to help!

EMAIL US 24/7
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