

MoreBeer!

# K-POP

## KETTLE SOUR



CUT THIS OUT FOR  
YOUR TAP HANDLE

### K-POP FRUITED KETTLE SOUR

#### SUGGESTED YEAST

GigaYeast: GY001 NorCal Ale #1  
Imperial: A07 Flagship  
Omega: OYL004 West Coast Ale I  
White Labs: WLP001 California  
Wyeast: 1056 American  
CellarScience Dry: CALI

#### SUGGESTED CULTURE

OYL605 Lactobacillus Blend  
WLP677 Lactobacillus Delbrueckii  
WY5335 Lactobacillus  
Lallemand Dry: WildBrew Sour Pitch  
Lallemand Dry: WildBrew Helveticus Pitch



#### EXTRACT (KIT174)

6 lbs Pilsner Malt Extract



#### ALL-GRAIN (KIT174)

8 lbs Pilsner



#### SPECIALTY MALTS

2 lbs White Wheat  
1 lb Acidulated Malt



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2 lbs White Wheat  
1 lb Acidulated Malt



#### HOPS

0.25 oz Centennial – Boil 30 min



#### OTHER ADDITIONS

Clarifier – Boil last 5 min

Fruit – Add post fermentation. Allow 5–7 days of contact time before packaging.



FITS OUR TAP HANDLE D1282 PERFECTLY



# K-POP FRUITED KETTLE SOUR

## RECIPE TIPS

For the all-grain version we suggest a mash temperature of 150°F. For the extract version, steep grains and dissolve malt extract as normal. Boil wort for 10 minutes and then chill to 95°F. Add Lactobacillus to kettle, purge and blanket with CO<sub>2</sub>, then seal the kettle with plastic wrap and tin foil. Hook up heaters as needed to keep the kettle in the 90-100°F range. Test the pH after 12–24 hours. Once the desired pH is reached (3.2 to 3.6) unwrap the kettle and proceed to boil. Boil for 90 minutes, adding the hop addition with 30 minutes remaining. Ferment at 66°F for two weeks. Making a yeast starter and using yeast nutrient is highly recommended as the low pH of the wort will make it a harsh environment for yeast cells. Add your chosen fruit when fermentation is complete, allowing 5-7 days of contact time. We recommend 1 lb of whole fruit per gallon or (2) 49 oz cans of puree for a 5-gallon batch.

## NEED HELP?

### SEARCH

**K-POP  
KETTLE SOUR**  
on [MoreBeer.com](http://MoreBeer.com)  
to see detailed brewing  
instructions & descriptions

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### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

**GIVE US A CALL**  
800-600-0033  
**OR EMAIL US 24/7**  
[info@morebeer.com](mailto:info@morebeer.com)

### NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

### APPEARANCE

### AROMA

### TASTE

### OVERALL

[REVIEW THIS KIT ON MOREBEER.COM](http://REVIEW THIS KIT ON MOREBEER.COM)

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

### FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BEER STATS

EST. ORIGINAL GRAVITY

1.048–53

ACTUAL O.G.

SRM: 3–4

IBU'S: 7

EST. ABV %: 5.3

ACTUAL ABV %:

DATE BREWED:

NOTES:

## BREWING CALCULATORS

[morebeer.com/calc](http://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!