

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



2 lbs White Wheat



ALL-GRAIN (KIT174)

8 lbs Pilsner



1 lb Acidulated Malt



SPECIALTY MALTS

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 DI282 PERFECTLY

K-POP FRUITED KETTLE SOUR

RECIPE TIPS

BEER STATS

EST. ORIGINAL GRAVITY

1.048-53

ACTUAL O.G.

SRM: 3-4

IBU'S: 7

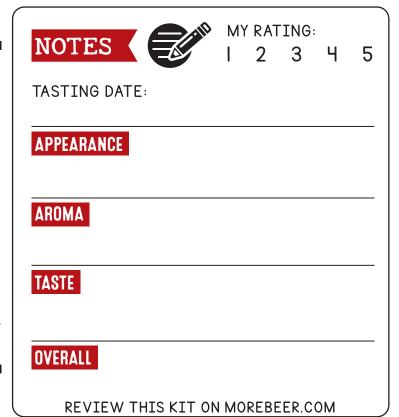
EST. ABV %: 5.3

ACTUAL ABV %:

DATE BREWED:

NOTES:

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 CO₂, 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?

K-POP **KETTLE SOUR**

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DATE REFAED
GALLONS IN FERMENTER
ORIGINAL GRAVITY
TEMP OF WORT AT PITCH
LAG TIME

RECORD KEEPING

DAYS IN FERMENTER FINAL GRAVITY

FERMENTATION TEMP

YEAST STRAIN

FOR ALL GRAIN BREWERS

STRIKE WATER TEMP	
MASH TEMP	

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