



## A MoreBeer! Brewmaster Series recipe kit

CUT THIS OUT FOR  
YOUR TAP HANDLE

# CONSECRATION

A Brewmaster Series Kit From Russian River

### SUGGESTED YEAST

White Labs: WLP530 Abbey  
White Labs: WLP655 Belgian Sour Mix  
Wyeast: 1762 Belgian Abbey II  
Wyeast: 3763 Roeselare Belgian Sour  
OMEGA: Lacto OYL605

### LME KIT

- 8 lbs Ultralight Liquid Extract
- 8 oz Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Acidulated Malt
- 4 oz Special B
- 4 oz Carafa

### DME KIT

- 7 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Acidulated Malt
- 4 oz Special B
- 4 oz Carafa

### ALL-GRAIN KIT

- 11 lbs 2-Row

#### SPECIALTY MALTS:

- 8 oz Acidulated Malt
- 4 oz Special B
- 4 oz Carafa

### HOPS

- .5 oz Styrian Goldings – Boil 90 min
- 1 oz Sterling – Boil last 30 min
- 1 oz Sterling – Boil last 1 min

### OTHER ADDITIONS

- 1 lb Dark Belgian Candi Syrup – added to boil last 10 min
- 1 lb Corn Sugar – added to boil last 10 min
- Clarifier – Boil last 5 min
- 2 lbs Black Currants – Add during secondary fermentation
- Consecration Barrel Oak Chunks – Add during secondary fermentation

XKIT773



FITS OUR TAP HANDLE D1282 PERFECTLY



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## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 158°F. Add the Dark Belgian Candi Syrup for the last 10 minutes of the boil. Ferment with Abbey Ale yeast at 72°F for 2–3 days, then let it free rise to 76°F to finish out. Rack into secondary fermenter and add black currants and Brettanomyces. After 7–8 weeks, add Lactobacillus and Pedicoccus. Once desired sour level is met (4–12 months) add Consecration barrel oak chunks and let stand until desired oak character is achieved. Bottle condition with wine yeast.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

CONSECRATION KIT  
BY RUSSIAN RIVER  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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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)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.073–77

ACTUAL O.G.

SRM: 30

IBU'S: 17

EST. ABV %: 10

ACTUAL ABV %:

DATE BREWED:

NOTES:

## NOTES



MY RATING:

1 2 3 4 5

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

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://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 \_\_\_\_\_

## BREWING CALCULATORS

[morebeer.com/calculator](https://morebeer.com/calculator)

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