Belgian Malts that Make Your Beer So Special

Raspberry Sour Ale



ABV	4.5%	Bitterness*	8 IBU

Description
Sour beer produced by the technique of "kettle souring" where bacteria is added to filtered wort, before boiling and any hops addition, to trigger acidification of the wort through the production of lactic acid. This beer has a light body with a clean acidity in balance with the sweetness, flavour, and aromas of raspberry. With a moderate-high carbonation, this refreshing beer is a great summer drink.

*The bitterness depends on the alpha acid content of hops, boiling conditions and other parameters.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com
Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	75% / 12.4 kg
Château Wheat Blanc®	25% / 4.1 kg

HOPS

Magnum (12.0% AA)	25 g

YEAST

SafAle US-05	80 g

BACTERIA

SafSour LP-652	10 g

Fruit

Crushed Raspberry	8 kg

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg

Mash-in at 65°C.

Rest for 50min at 65°C.

Rise to 72°C at 1°C/min.

Rest for 15min at 72°C and do the **Iodine Test.**

Rise to 78°C at 1°C/min.

Rest for 2min at 78°C to **mash out.**

Once the mash is done, filter and sparge with water at 78°C.

STEP 2: Kettle Souring
Cool down the wort to 37°C in the kettle.

Pitch the bacteria, keep the temperature at 37°C and keep the kettle atmosphere oxygen-free as much as possible.

Let it sour for 24-36h until it reaches a pH of 3.2-3.6

STEP 3: Boiling
Boil for 60min. After 10min add Magnum.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	10.0°P	Efficiency	80%

Step 4: Fermentation and Maturation
Cool down the wort to 18°C and pitch the yeast. Ferment at 18°C for 1 day then rise to 22°C. After 4 days, add crushed raspberry. Once the fermentation is done (FG reached and off flavours removed – about 7 days), drop the temperature to 8°C and rest for 1 day and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days. Please note that the ABV can be affected by the raspberry addition due to its volume and sugar level.

Attenuation	82%	FG	1.85°P

Step 5: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast and force carbonate until **5.5 g/L of CO2.** The beer is ready for packaging and drinking. Enjoy!
*For refermentation in the bottle, add brewing sugar and SafAle F-2.