



BERLINER BEAR RECIPE



Ingredients (5 gallon batch):

- **Base Malt**
 - Pale Wheat Malt - 3.5 lbs.
 - Pilsner Malt - 2.5 lbs.
 - Acidulated Malt - 1 lb.
- **Steeped Grains**
 - Carafa I - 1 lb.
 - Carafa II - .5 lb.
 - Caramunich - .5 lb.
 - Roast Barley - .5 lb.
- **Hops**
 - Noble or homegrown - .25oz
- **Water**
 - Filtered local water
- **Microbes**
 - Bacteria - Isolated Kimchi-Sourced Lactobacillus (or use commercial homofermentative strain/Lacto starter from malt grains)
 - Yeast - S. arlingtonesis (or use isolated local yeast strain/clean fermenting Saccharomyces strain)
- **Yeast Nutrient:** Follow manufacturer's guidelines



INSTRUCTIONS:



Mash & Souring:

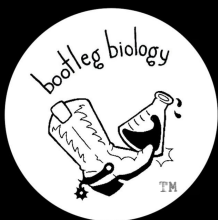
- Mash base malt for 60 minutes at minimum 157F (mash pH will be a shockingly low 4.5-4.6 due to Acid malt). Rack mash runnings into a carboy or insulated container.
- Once wort temp has dropped to 100-105F, pitch Lactobacillus culture (single vial/pouch/500ml starter) and maintain constant temperature for up to 48 hours. Pull sample every 12 hours and check acidity until wort has reached pH of 3.2 (or lower if you're absolutely insane).
- Alternatively, this process can be replicated using a sour mash in a cooler.

Boil:

- Rack soured wort into kettle and steep dark grains for 20 minutes at 160F. Remove grains.
- Add the hops & yeast nutrient, boil for 20 minutes.

Yeast/Final Fermentation:

- Once wort temp has dropped to high 60's F, rack 5 gallons into fermentation vessel. O.G. will be between 1.032-1.034.
- Pitch minimum 1L (or more) starter of healthy yeast.
- Let fermentation free-rise until fully completed (roughly 2 weeks). F.G will be around 1.009-1.013 depending on yeast strain.



Local Yeast, Wild Bugs.

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