

EASY SQUEEZY RASPBERRY SOUR (PHILLY SOUR)

LOCAL STYLES – CATHARINA SOUR

OVERVIEW

Tart, refreshing, and packed with juicy raspberry flavor. A crisp sour ale that balances fruity zing with a clean, dry finish.

BATCH STATISTICS

| | |
|---------------------|--------------|
| MASH WATER: | 14.3 LITRES |
| SPARGE WATER: | 16.04 LITRES |
| PRE BOIL VOLUME: | 28 LITRES |
| BOIL TIME: | 60 MINUTES |
| FINAL VOLUME: | 23 LITRES |
| ORIGINAL GRAVITY: | 1.047 |
| FINAL GRAVITY: | 1.009 |
| ASSUMED EFFICIENCY: | 72% |
| ABV: | 4.99% |
| BITTERNESS: | 5.6 IBU |
| COLOUR: | 2.5 EBC |

FERMENTABLES

| |
|--|
| JOE WHITE MALTINGS – PILSNER, MALT CRAFT EXPORT – 1.8 KG |
| JOE WHITE MALTINGS – WHEAT MALT CRAFT – 1.8 KG |
| – CORN SUGAR (DEXTROSE) – 0.4 KG |
| – FROZEN RASPBERRY (FRUIT) – 3 KG |

MASH PROFILE

| | |
|-----------|---------------------|
| SACC REST | 67°C FOR 60 MINUTES |
| MASH OUT | 75°C FOR 10 MINUTES |

HOPS

| |
|---|
| BOIL – SAAZ – 10g – 4.5% AA – 60 MINS – 5.6 IBU |
|---|

YEAST

| |
|--|
| LALLEMAND – WILDBREW PHILLY SOUR (2 PKG) |
| ATTENUATION: 75% |
| FERMENTATION TEMP RANGE: 20°C – 30°C |
| *USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE |

FERMENTATION PROFILE

| |
|-----------------|
| 20°C FOR 1 days |
| 22°C FOR 7 days |

WATER CHEMISTRY

| |
|--|
| MASH – CALCIUM CHLORIDE (CaCl2) – 4.88 G |
| MASH – EPSOM SALT (MgSO4) – 0.85 G |
| MASH – GYPSUM (CaSO4) – 1.7 G |
| MASH – LACTIC ACID – 3 ML |
| SPARGE – LACTIC ACID – 2 ML |

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

WE WOULD SUGGEST USING FROZEN FRUIT INSTEAD OF FRESH, LARGELY DUE TO PRICE. FEEL FREE TO USE ANY FRUIT OF YOUR CHOICE, BUT RASPBERRY IS ALWAYS RELIABLE. IN THE ORIGINAL PACKAGING THAW AND REFREEZE THE FRUIT 4 OR 5 TIMES TO EXTRACT MORE JUICE FROM THE FRUIT. TO RETAIN AS MUCH FRUIT FLAVOUR AS POSSIBLE ADD THE FRUIT TO THE FERMENTER WHEN THE SPECIFIC GRAVITY IS 1.020 OR LOWER. ADD THE FRUIT TO A LARGE POLYESTER BAG OR BIAB. WE HAVE DEXTROSE ADDED TO THE RECIPE TO HELP THE BEER ATTENUATE AND LEAVE A CRISP FINISH AND TO PROMOTE THE PHILLY SOUR YEAST TO PRODUCE MORE LACTIC ACID. IF YOU'D PREFER TO KETTLE SOUR THIS RECIPE WE WOULD SUGGEST USING A WORKHORSE YEAST LIKE LALBREW NOTTINGHAM OR KVEIK LUTRA INSTEAD OF THE PHILLY SOUR.