



AUSTIN HOMEBREW SUPPLY

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AHS Yogi Berliner (17A) - Extract

20239



If using pitchable liquid yeast, let the yeast warm up to 72 - 78 degrees F. The longer the yeast sets at this temperature range, up to 24 hours, the faster the beer will start fermenting.

READ THESE INSTRUCTIONS. VERIFY YOU HAVE EVERYTHING. SANITIZE EVERYTHING!

Make sure everything is clean to the eye. Then clean and sanitize using sanitizers like One-Step, Iodophor, or Cleanitizer. If required by the manufacturer, rinse off the sanitizing solution thoroughly. In a 20 quart or larger stainless stockpot, bring 2 gallons of water to 155°F and turn off heat.

Put the crushed grains in the grain bag:

| | | |
|-------------------------------------|-----------------------------|-------------------------------|
| | 4 oz Acidulated Malt | *Soured Yogurt Starter |
| *See Additional Instructions | | |
| | | |

Soak the grain in the hot water for 25 minutes. Lift the grain bag in and out of the water like a teabag. After soaking the grains, lift the grain bag out of the water being careful not to splash yourself. Once the bag has dripped almost all of the water out (without squeezing), discard the grains, add 1 gallon of water and return to heat until boiling.

Turn off the heat once again and move the stockpot to a cool burner.

Add the malt extract and any additional sugars listed below:

| | | |
|--|--------------------------|--|
| | 3 lb Pale Extract | |
| | 1 lb Wheat DME | |

Stir constantly to dissolve the malt extract. Return heat to the mixture once dissolved, stirring occasionally. The mixture now contains a lot of sugar and can burn if not stirred. Heat the mixture to boiling. When the mixture reaches boiling, it can rise very rapidly and boil over. At this time, reduce heat to control the rising foam. Once the boil is under control, adjust the heat to a good rolling boil without boiling over.

Add the bittering hops and set your timer for: 60 Minutes

| | | |
|-------------|-------------|-------------|
| None | None | None |
|-------------|-------------|-------------|

***Add the flavor hops for the last: 30 Minutes**

| | | |
|--|-------------------|--|
| | 3 HBU Pack | |
|--|-------------------|--|

Add the aroma hops for the last: 5 Minutes




| | | |
|-------------|-------------|-------------|
| None | None | None |
|-------------|-------------|-------------|

FOR YEAST FUEL AND/OR A WHIRLFLOC TABLET ADD AT 15 MINUTES LEFT IN THE BOIL

Once the boil time has elapsed since the bittering hops were added, remove the wort from the heat and cool down quickly to 80°F. A sink full of water with ice in it works well. You may need to change the water a couple of times because it will warm up quickly. Ideally the wort should be cooled to 80°F within 15-20 minutes. You may want to use a wort chiller to speed up the process. Once the wort has cooled to 80°F, pour this mixture into the sanitized primary fermenter and add cool water to make 5 ¼ gallons. Vigorously stir the wort to make sure the sugars are well mixed with the added water. Check the specific gravity of the wort using a hydrometer. Follow the instructions included with the hydrometer. The hydrometer readings will determine the alcohol content of the beer and allow you to troubleshoot if there is a problem.

The original specific gravity should be approximately: 1.035

Recommended Yeast:

| White Labs | Wyeast | Dry Yeast |
|---|--|--|
| California Ale 001 82-001  | American Ale 1056 67-1056  | SafAle US-05 24-2353  |

Pitchable Liquid Yeast: Let the yeast warm up to 72 - 78 degrees F. The longer the yeast sets at this temperature range, up to 24 hours, the faster the beer will start fermenting. Shake the yeast container well and pour into the wort and stir/aerate well.

Put the lid on the fermenter with the airlock installed (fill airlock 1/3 with water). After 12-36 hours this mixture will begin to churn and produce CO2. This is the yeast vigorously eating the sugar in the wort, expelling unwanted proteins and fermenting the mixture into alcohol. If you do not see any activity after 24 hours, then remove the lid and vigorously stir the wort with a sanitized spoon. If after another 24 hours you do not see any fermentation, please call us. After 5-7 days since the wort started fermenting, the mixture will calm down and the excess proteins will settle at the bottom of the primary fermenter. At this time, check the specific gravity to make sure it is within 3-4 points of the FG and then carefully move the fermenter full of beer to a counter top. Be careful not to disturb the sediment on the bottom.

If the recipe calls for dry hopping, add these hops to the sanitized secondary fermenter at this point:

| | | |
|--|-------------|--|
| | None | |
|--|-------------|--|

You can move the primary fermenter several hours before you intend to transfer, so the sediment has a chance to resettle to the bottom of the primary fermenter. Carefully siphon the beer into the sanitized secondary fermenter. Move the airlock from the primary fermenter to the secondary fermenter. Make sure the airlock has enough water. Let the beer clarify in the secondary for 5-7 days. If the beer has not cleared in 7 days, you can add Claro K.C. finings for beer.

Check the specific gravity of the beer using the hydrometer.

The final specific gravity should be approximately: 1.008

The original gravity minus the final gravity multiplied by 131 will give you the alcohol content of your beer.

Bottling the Beer:

SANITIZE EVERYTHING FIRST!!!

Make sure everything is clean to the eye and sanitize. Carefully move the secondary fermenter full of beer to a counter top. Be careful not to disturb the sediment on the bottom. You can move the carboy several hours before you intend to bottle, so the sediment has a chance to resettle to the bottom of the fermenter. Next you need to put 2 cups of water into a saucepan and bring to a boil. Then add the priming sugar and boil for another minute. Remove from heat and let cool to 80°F or cooler.

Pour the cooled sugar water into the plastic bucket (primary fermenter), and then transfer the beer from the secondary fermenter into the bucket. Siphon the beer into the bucket trying very hard not to disturb the sediment on the bottom of the fermenter. This will mix the sugar water and beer thoroughly. The yeast in the beer will ferment the priming sugar and carbonate the bottled beer.

Flavoring to add before bottling

| |
|---------------------|
| No Flavoring |
|---------------------|

Once the beer is in the bucket, place the bucket on the counter top. Attach the bottle filler to the end of the tubing. Siphon the beer and use the filler to put beer in the bottles. Fill the bottles to the top. When you remove the filler, the level of beer will be appropriate for capping. Proceed to cap the bottles and store in a dark place at room temperature. Chill the beer when you are ready to drink it.

This handcrafted beer will taste best after 3 weeks or more of storage.

Additional Instructions (read before brewing)

Yogurt Starter:

For Yogurt Starter: 1 lb. of x-pale liquid extract dissolved into 110°F water, pitch yogurt culture and hold at 110°F for 24 hours. We recommend using 2 x 2 liter bottles filled with hot tap water and stored with gallon of primer in cooler, or hold at 110°F in oven for 24 hours. If yogurt culture is unavailable, one can use 1.5 fluid oz. (3 tablespoon) of plain Greek yogurt with live cultures following the same instructions. Add this starter at the beginning of the boil.

Mashing Instructions (For All Grain or Mini Mash Recipe Kits):

- Mash Time: 75 minutes (checking for conversion with iodine tincture), or until fully converted
- Mash Temp: 150-152°F
- Boil Time: 60 Minutes (Add the Yogurt Starter @ beginning of Boil)

Brewing Vitals:

OG: 1.035
FG: 1.008
ABV: 3.5%
IBU's 6.6

Primary: 7 Days, or when within 1-2 points of Final Gravity

Secondary: 2 Weeks

Serving Time Frame:

- Kegging: Keg @ the 3rd week (when secondary is done)
- Bottling: Bottle @ the 3rd week, let condition 2-3 weeks or until at desired carbonation level

The Austin Homebrew Supply Yogi Berliner recipe is a Berliner Weiss that uses 4 oz. of acidulated malt and a live yogurt culture in a pre-boil starter held at 110°F for 24 hours prior to mashing and brewing, in order to create a quick soured ale. This delectable summer treat provides an authentic Berliner Weiss flavor 49 weeks quicker than the traditional Berliner Weiss.

For an extra refreshing treat on a hot day, add a splash of woodruff syrup to each glass when serving. The woodruff syrup addition is an authentic way to create a balance between the sweet and sour that will keep you cool and refreshed, even on the hottest of days.

