

Kellerbier is a beer that merges the best of British cask ale with German malts and hops in a unique lager style. It has an atypical flavor profile that, depending on your finishing steps, can represent itself as a kind of German ESB or a Continental IPA..

O.G: 1.051 READY: 6 WEEKS: 2 weeks primary, 1-2 weeks bottle conditioning or Ferment at 55 F for 14 days. Rack to a keg and store at 55 F for two weeks. Pressurize with CO2 and dispense

KIT INVENTORY:

SPECIALTY GRAIN
- 12 oz Crystal 10L
- 4 oz Carapils Malt

MALTS
EXTRACTS & OTHER
FERMENTABLES
- 6.6 lb Pilsen Light LME
- 5 oz Corn Sugar

PREMIUM HOPS &
OTHER FLAVORINGS
0.5 oz Bravo (45 min)
0.5 oz Saaz (15 min)
0.5 oz Bravo (5 min)
0.5 oz Saaz (0 min)

Recommended Yeast (Not Included)
- 2 liter starter of
WLP860 Munich Helles Lageror
2352 Munich II
or Imperial Yeast L17 Harvest
alternative yeasts
White Labs WLP833 German
Bock
Wyeast 2487 Hella-bock
Optimum temp: 55° F

BEFORE YOU BEGIN.

MINIMUM REQUIREMENTS.

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 5 gallon carboy, with bung and airlock, to use as a secondary fermenter (optional)
- If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

UNPACK THE KIT.

- Refrigerate the yeast upon arrival (if included)
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Double check the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

PROCEDURE.

ON BREWING DAY.

- 1. Collect and heat 2.5 gallons of water.
- 2. Pour crushed grain into supplied mesh bag and tie the open end in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bag and discard.
- 3. Bring to a boil and add the 6.6 lb's Pilsen malt syrup and 5 oz Corn Sugar. Remove the kettle from the burner and stir in the Pilsen malt syrup.
- 4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
 - Add 0.5 oz Northern Brewer hops and boil for 60 minutes total.
- 5. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
- 6. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.
- 7. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
- 8. Add more cold water as needed to bring the volume to 5 gallons.
- 9. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.

ON BREWING DAY. CONTINUED.

- 10. OPTIONAL: if you have a hydrometer, measure specific gravity of the wort and record.
- 11. Add yeast once the temperature of the wort is 55°F - 65°F. Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.
- 12. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.
- 13. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

BEYOND BREWING DAY. WEEKS 1-2.

- 14. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin - there will be a cap of foam on the surface of the beer, and you may see bubbles come through the fermentation lock.
- 15. Active fermentation ends. Approximately 1-2 weeks after brewing day, active fermentation will end: the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops.
- 16. Transfer beer to secondary fermenter (optional). Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If not using a secondary, let the beer rest in the fermenter for an additional 1-2 weeks and skip the next step.

BEYOND BREWING DAY. SECONDARY FERMENTATION.

- 17. Secondary fermentation (optional). Allow the beer to condition in the secondary fermenter for 1-2 weeks before proceeding with the next step. Timing now is somewhat flexible.

BOTTLING DAY. ABOUT 1 MONTH AFTER BREWING DAY.

- 18. Sanitize siphoning and bottling equipment.
- 19. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of 5 oz priming sugar in 16 oz water. Bring the solution to a boil and pour into the bottling bucket.
- 20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix-don't splash.
- 21. Fill and cap bottles.

1-2 WEEKS AFTER BOTTLING DAY.

- 22. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.
- 23. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!