



The Lemon Drop Voss Berliner Weiss Instructions

What You Get

1 Bavarian Weissbier Brewing Extract (HME)

1 Packet of BrewMax LME Pale

1 Packet of Red Wheat Flakes

1 Packet of Pilsen Malt

1 Vial of Lactic Acid

1 Packet of Lemon Drop Hops

2 Muslin Hop Sacks

1 Packet of LalBrew Voss Kveik Dry Ale Yeast **(IMPORTANT: The yeast used in this recipe performs optimally at temperatures between 86-90 degrees F.)**

1 Packet of No-Rinse Cleanser

You Provide

1/2 Cup of Honey

STEP 1: Sanitizing

Cleaning is one of the most important steps in brewing. It kills microscopic bacteria, wild yeast, and molds that may cause off-flavors in your beer. **Make certain to clean all equipment that comes in contact with your beer by following the directions below:**

1. Fill clean keg with warm water to line mark 1 on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser and stir until dissolved. Once dissolved, the solution is ready to use. Save the remaining ½ of No-Rinse Cleanser because you will need it for bottling.





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2. Screw-on the lid and swirl the keg so that the cleaning solution makes contact with the entire interior of the keg, including the underside of the lid. Note that the ventilation notches under the lid may leak the solution. Allow to sit for at least 2 minutes and swirl again.
3. To clean the spigot, open it fully and allow the liquid to flow for 5 seconds, and then close.
4. Pour the rest of the solution from the keg into a large bowl. Place your spoon/whisk, can opener, and measuring cup into the bowl to keep them cleaned throughout the brewing process. Leave them immersed for at least 2 minutes in a cleaning solution prior to use.
5. After all, surfaces have been thoroughly cleaned, do not rinse or dry the keg or utensils. Return lid to the top of the keg, proceed immediately to brewing.

STEP 2: BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Remove the yeast packet from under the lid of the can of Brewing Extract (you will not be using this yeast packet), then place the unopened can & LME in hot tap water.
2. Add both packets of the grains into one of the muslin sacks and tie it closed so that the grain can flow freely within the sack. Set aside.
3. Add 8 cups of water to a 1 gallon or larger boil pot. Begin heating the water to a range of 155-165 degrees F and hold at this range. Next, add the grain sack into the water, and maintain the 155-165 temperature range for 30 minutes.
4. While you wait, add the packet of Lemon drop hops to the second hopsack and tie it closed so that the hops have room to expand and flow freely within the sack. Set aside.
5. After the 30-minute steep has completed, turn off the heat and remove the grain sack from the pot and place it into a colander to drain, allowing the runoff to flow back into the pot, rinse the grain with one cup of hot water (around 160 degrees), letting the excess runoff flow back into your pot. DO NOT squeeze the grain sack. Once drained, discard the grain sack.
6. Bring grain water to a low, rolling boil.
7. Once boiling, allow grain water to boil for 5 minutes. Then remove the pot from the heat.
8. Add in the hop sack containing the lemon drop hops, pale LME, ½ cup of honey, and the HME can to the pot and stir with a sanitized spoon until combined.





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9. Fill your fermenter with cold tap water to mark 1 (4 quarts) on the back. If using any other fermenter this would be approximately 1 gallon of water.

10. Pour the wort including the hop sack, into your fermenter, and then bring the volume of the fermenter to mark 2 by adding more cold water. (If you have a different fermenter top it off to 8.5 liters).

11. **After topping off the fermenter, add the bottle of lactic acid and stir vigorously to aerate the wort. Sprinkle the entire packet of Lallbrew Voss Kveik yeast into the fermenter (Do not stir). Close the lid on the fermenter. The fermentation time for this recipe will be very fast, but “how fast” is dependent on your brewing temperature. At temperatures between 86-90 degrees F, you will be fully fermented in 3-4 days. Your beer will no longer be sweet to taste, once it is fully fermented.**

IMPORTANT: If the above “ideal” temperature range cannot be met, this recipe can be fermented at 77 degrees F for 5-7 days.

STEP 3: Bottling & Carbonating

After 3-4 days (if you held the proper temperature), taste a small sample to determine if the beer is fully fermented and ready to bottle. If it tastes like flat beer, it is ready. If it's sweet, then it's not ready. Let it ferment for 3 more days (7 total). At this point, it is time to bottle. *Do not let it sit in the fermenter for longer than 24 days total.*

1. When your beer is ready to bottle, fill a 1-gallon container with warm water, then add the remaining ½ pack of the No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.
2. Distribute the cleaning solution equally among the bottles. Screw-on caps (or cover with a metal cap if using glass bottles) and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other equipment you may be used for bottling. Do not rinse.
3. Add 2 [Carbonation Drops](#) to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can add table sugar using [this table as a guide](#).
4. Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle's top.
5. Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle's seal. It is not necessary to shake them.
6. Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 70°-76°F or 21°-24°C. Allow sitting for a minimum of 14 days. If the temperature is cooler than suggested it may take an additional week to reach full carbonation.





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Tip from our Brewmasters

After the primary carbonation has taken place your beer is ready to drink. We recommend putting 1 bottle in the refrigerator at first for 48 hrs. After 48hrs. give it a try and if it is up to your liking put the rest of your beer in the fridge. If it does not taste quite right, leave the bottles out at room temp for another week or so. Keep following this method until your brew tastes just how you like it.

This process is called conditioning and during this time the yeast left in your beer can help clean up any off-flavors. Almost everything gets a little better with time and so will your beer.



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