



THE BEVERAGE PEOPLE

Kettle Sour Red with Yogurt - All Grain 10 gallons (AG10)

This recipe was given to us by brewmaster Tyler Laverty from Third Street Aleworks in Santa Rosa.

11.75 lbs Vienna
2.25 lbs Carapils
2.25 lbs Caravienne
2.25 lbs Aromatic
0.75 lbs Special B
4.50 lbs Flaked Corn
12 IBU East Kent Golding at 60 min
2 teaspoons Irish Moss
2 tubes White Labs 001 or 2 Wyeast #1056

Mash at 148F for 60 min. Sparge to collect 10 gallons.

Boil for 5 min and then cool to 110F.

Add 2 tablespoons Strauss Organic Non Fat Greek Yogurt, blanket with CO₂, if you can, then cover the kettle with Press'n Seal Plastic Wrap, and hold between 105-115 F for 48-72 hours.

Boil for 2 hours adding hops with 90 minutes remaining. Chill wort in your usual manner and transfer to primary fermenter at 68° - 72°F. When fermentation is complete, you may optionally add dry sour cherries at a rate of 0.25 lbs/gallon.

Cold crash to reduce haze and rack off the trub.

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