



Blueberry Bandwagon Fruited Sour

Brewing Instructions

What You Get

- 1 Can Bavarian Weissbier Brewing Extract
- 1 Packet BrewMax LME Golden
- 1 Packet Lactose
- 1 Bottle Lactic Acid
- 1 Packet WB-06 Wheat Yeast
- 1 Packet No-Rinse Cleanser

You Provide

- 2 lbs Pureed Frozen Blueberries
- 2 Cups Cheerios Cereal
- 1 Teaspoon Vanilla Extract

Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Save the remaining 1/2 packet of cleanser for bottling.
4. Swirl the sanitizer to coat the inside of the fermenter and lid.
5. Open the spigot and let sanitizer flow for 5 seconds, then close.
6. Pour the remaining sanitizer into a large bowl.
7. Soak your spoon, whisk, can opener, measuring cup, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.





Step 2: Prepare the Extract, LME, and Cereal

1. Remove the yeast packet from under the lid of the Bavarian Weissbier Brewing Extract.
 2. Do not use the yeast packet from under the lid for this recipe.
 3. Place the unopened can of brewing extract and the BrewMax LME Golden packet in hot tap water.
 4. Add 8 cups of water to a 1-gallon or larger boil pot.
 5. Add 2 cups of Cheerios cereal to the water.
 6. Stir to combine.
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Step 3: Boil the Cereal and Lactose

1. Bring the cereal and water mixture to a boil.
 2. Once boiling, add the lactose.
 3. Stir until the lactose is dissolved.
 4. Boil for 5–7 minutes, stirring often, until the cereal is broken down.
 5. Watch closely to help prevent scorching or boilovers.
 6. After 5–7 minutes, remove the pot from heat.
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Step 4: Add the LME and Brewing Extract

1. Add the BrewMax LME Golden to the hot cereal mixture.
 2. Open the Bavarian Weissbier Brewing Extract.
 3. Add the brewing extract to the pot.
 4. Stir until thoroughly mixed.
 5. This mixture is called wort.
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Step 5: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
2. Pour the wort into the fermenter.





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3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 6: Add Yeast and Ferment

1. Sprinkle the WB-06 Wheat Yeast into the fermenter.
 2. Do not stir after adding yeast.
 3. Screw on the lid.
 4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 75°F.
 5. Ferment for 14 days total.
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Step 7: Add Blueberries, Vanilla, and Lactic Acid on Day 7

On day 7 of fermentation, add the blueberry, vanilla, and souring additions.

1. Sanitize your blender and anything that will touch the fruit addition.
2. Puree 2 lbs of thawed frozen blueberries with 1 teaspoon of vanilla extract.
3. Carefully open the fermenter.
4. Pour the blueberry vanilla puree into the fermenter.
5. Add the full bottle of lactic acid.
6. Close the fermenter right away.
7. Allow the beer to ferment for 7 more days, for 14 days total.

Note: Fruit additions can cause extra fermentation activity. Keep the fermenter somewhere that can handle possible overflow.

Step 8: Bottle and Carbonate

After 14 days total, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.





3. Distribute the sanitizer equally among your bottles.
 4. Cap the bottles and shake vigorously.
 5. Let bottles sit for 10 minutes, then shake again.
 6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
 7. Do not rinse.
 8. Add 2 carbonation drops to each 740 mL bottle.
 9. Fill each bottle at an angle, leaving about 2 inches of headspace.
 10. Cap bottles tightly.
 11. Gently turn each bottle over to check the seal.
 12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
 13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.
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Step 9: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

