



Strawberry Belt Sour Brewing Instructions

What You Get

- 1 Can Golden Ale Brewing Extract
- 1 Packet of Dry Brewing Yeast under the lid of the brewing extract
- 1 Packet Lactose
- 1 Bottle Lactic Acid
- 1 Packet US-05 Ale Yeast
- 1 Muslin Hop Sack
- 1 Packet No-Rinse Cleanser

You Provide

- 1 lb sour strawberry belt candies, not sugar-free

Important Brewing Note

Use sour strawberry belt candies that are **not sugar-free**. Sugar-free candy can contain ingredients that may cause fermentation issues or unwanted flavors.

This recipe contains lactose, which helps add body and smoothness to the finished beer.

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 your clean 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. Secure the fermenter lid and swirl the sanitizer so it coats 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 or whisk, can opener, and measuring cup in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

Step 2: Prep Extract and Lactose

Brewing starts by mixing malt extract with water to create wort. Wort is unfermented beer. Once yeast is added, fermentation begins.





1. Remove the yeast packet from under the lid of the Golden Ale Brewing Extract. You will not use that yeast for this recipe. You may save it for another brew or discard it.
2. Place the unopened can of brewing extract in hot tap water to soften.
3. Add 8 cups of water to a 1-gallon or larger boil pot.
4. Bring the water to a boil.
5. Add the lactose and stir until dissolved.
6. Boil for 5 minutes.
7. Remove the pot from heat.

Step 3: Add Extract and Fill Fermenter

1. Open the Golden Ale Brewing Extract.
2. Pour the brewing extract into the hot mixture.
3. Stir with a sanitized spoon or whisk until fully mixed. This mixture is called wort.
4. Fill your fermenter with cold tap water to line 1. If using another fermenter, add about 1 gallon of cold water.
5. Pour the wort into the fermenter.
6. Add more cold water until the fermenter reaches line 2. If using another fermenter, top off to 8.5 liters.
7. Stir the wort vigorously with your sanitized spoon or whisk.

Step 4: Add Yeast and Ferment

1. Sprinkle the US-05 Ale Yeast into the fermenter.
2. Do not stir after adding yeast.
3. Secure the fermenter 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 7 days before adding the strawberry belt candies and lactic acid.

Step 5: Add Strawberry Belt Sour Extras on Day 7

Adding the candy and lactic acid gives this beer its tart strawberry sour character.

1. On Day 7 of fermentation, sanitize your scissors.





2. Cut the sour strawberry belt candies into 1–2 inch pieces.
3. Sanitize the muslin hop sack. A quick boil in 1–2 cups of water is sufficient.
4. Place the strawberry belt pieces into the sanitized muslin hop sack.
5. Carefully open the fermenter.
6. Add the muslin sack of strawberry belts to the fermenter.
7. Add the bottle of lactic acid.
8. Secure the fermenter lid.
9. Allow the beer to ferment for 14 more days.

The total fermentation time should be 21 days.

Step 6: Bottle and Carbonate

After 21 days, 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 the 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.

Step 7: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.





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3. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then chill and try another. Keep this up until the flavor is where you want it.
4. Once the flavor is where you want it, add as many bottles to the fridge as you like and enjoy your work. You just crushed this recipe.



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