



## **LINDEMANS FRAMBOISE**

### **Style: Fruit Lambic**

Ruby in color with an off-white head. Filled with raspberry aroma and taste. An alternative to sparkling wine.

Batch Size: 5 Gal  
OG: 1.035-1.036  
FG: 1.008-1.011  
IBU: 12  
SRM: 20  
ABV: 6.5%

Recipe CK00017

### **GRAINS**

8 oz. Honey Malt

### **EXTRACTS/ADJUNCTS**

3 lb. Wheat LME  
2 lb. Light LME  
  
1 Whirlfloc Tablet (15 min.)  
1/2 tsp. Elderberries (15 min.)

*Add to Secondary:*

1 can (46oz.) Raspberry Puree  
20 drops Pectic Enzyme  
WLP655 Belgian Sour Mix  
WLP300 Hefeweizen  
12 oz. Raspberry Flavor Extract (add to bottling)

### **HOPS/SPICES**

2 oz. Northern Brewer (60 min.)

**YEAST: 1<sup>st</sup> choice** - WLP001 California Ale Yeast

**2<sup>nd</sup> choice** -

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.