

Russian River Consecration – Sour Brown Ale (original aged in Cabernet barrels with Zante currants)

The Numbers

Batch Size: 6 gallons

OG: 1.074

IBU: 14.5

Color: 26 SRM

The Malts

	Weight	Percent
US 2 Row Pale Malt	5.40 kg (11.9 lbs)	80.0
Acidulated Malt	0.23 kg (0.5 lb)	3.4
Special B	0.11 kg (0.25 lb)	1.6
Carafa I	0.11 kg (0.25 lb)	1.6
Add to boil:		
Dark Candi Sugar	0.45 kg (1 lb)	6.7
Corn Sugar	0.45 kg (1 lb)	6.7

The Hops

	Weight	IBUs
Styrian Goldings @ 60 mins	14 g (0.5 ozs)	9.9 IBUs
Sterling @ 5 mins	1 ozs (28 g)	4.6 IBUs

The Yeast

White Labs WLP530 Abbey Ale, Wyeast 3763 Roselare Blend, and White Labs 645 Brett Claussenii

The Process

Mash at 156 F (69 C)

Ferment at 67 F (19 C)

Pitch WLP530 and ferment down to 1.016, transfer to secondary and add Brett C. and 4 ozs Zante currants. Allow to age on currants for 7-8 weeks, then add Roselare Blend. Once desired sourness is reached, add 1 oz medium toast French oak (previously soaked in Cabernet Sauvignon) and age till desired oak character is reached. Bottle in Belgian bottles using wine yeast, do not bottle until FG is 1.008 or less.