

Russian River Supplication – Sour Brown Ale (original aged in Pinot Noir barrels with sour cherries)

The Numbers

Batch Size: 6 gallons

OG: 1.062

IBU: 21.0

Color: 20 SRM

The Malts

Continental Pilsner

Vienna

Crystal 40L

Carafa III

Weight

4.71 kg (10.47 lbs)

1.21 kg (2.69 lbs)

0.61 kg (1.36 lbs)

0.20 kg (0.44 lb)

Percent

70.0

18.0

9.0

3.0

The Hops

Sterling @ 60 mins

Weight

23 g (0.8 ozs)

IBUs

21 IBUs

The Yeast

White Labs WLP530 Abbey Ale and White Labs WLP655 Belgian Sour Mix

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 Belgian Sour Mix and 8 ozs of sour cherries. Once desired sourness is reached, add 1 oz medium toast French oak (previous soaked in Pinot Noir) 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.