



**PINEAPPLE &  
LIME SOUR**  
ALL GRAIN KIT

### TASTING NOTES:

In Mexico they make a tequila cocktail called the matador that majors on pineapple and lime. Panhead Fruit Loop is a Matador in beer form, with pineapple and lime juice providing an astringent boost to the creaminess of a great sour. It's a beer for hot places or places that frankly ought to be hot.

### BREWER'S NOTES:

Fruit Loop was brewed between Mike Neilson of Panhead Custom Ales and JK in collaboration with the Grainfather. In fact the Grainfather brewing system can easily reproduce the kettle souring, so here you have the recipe to try it at home!



#### BREW STATS:

**OG:** 1.058 | **FG:** 1.016 | **ABV:** 5.5%  
**IBU:** 5 | **EBC:** 8 | **VOL:** 23 L (6 US Gal)

#### GRAIN:

3.48 kg (7.67 lb) Pilsner Malt  
1.16 kg (2.56 lb) Torrified Wheat  
870 g (1.92 lb) Rye Malt

#### YEAST:

2 sachets Mangrove Jack's M44 US West Coast

#### HOPS:

3 g (0.1 oz) Pacific Jade



#### ADJUNCTS:

290 g (10.23 oz) Lactose

#### EXTRAS:

135 g (4.76 oz) Pineapple Powder  
40 g (1.41 oz) Lime Powder  
1 tablet Deltafloc  
1 vial WLP672 and 1 vial WLP677  
or 1 pack Wyeast 5335 bacteria

#### RECIPE DESIGNER:

JK (James Kemp) – Award Winning  
Commercial Brewer  
Mike Neilson – Owner & Beer Engineer,  
Panhead Custom Ales

### PREPARATION:

Fill the boiler with 18.38 L (4.86 US Gal) of water and input a temperature of 65°C (149°F).

### MASH:

When the water reaches 65°C (149°F), slowly add the grain, stirring slowly as you do so to avoid dry clumps. Set up the mash as per the Grainfather instructions.

NOTE: It is worth checking your mash pH during the mash by either using a pH strip or a digital pH reader. It should be between 5.2 and 5.6.

Mash for 60 minutes at 65°C (149°F).

### MASH OUT:

After 60 minutes, ramp the temperature up to 75°C (167°F) for the mash out. Continue to recirculate the wort at 75°C (167°F) for 10 minutes.

## SPARGE:

Sparge with 15.4 L (4 US Gal) of water. This water must be at 75°C (167°F).

## SOURING:

Pasteurise at 85°C (185°F) for 10 minutes then cast to fermenter (or leave in the Grainfather) at 35 - 40°C (95 - 104°F) and pitch the bacteria. Keep the vessel as warm as possible (but not higher than 40°C/104°F) to help the bacteria grow.

Check the pH and then continue to check over the next 2 days until it gets to about 3.6.

## BOIL:

Boil time: 90 minutes

- Transfer the wort back to the Grainfather and set it to boil.
- 60 minute hop addition: At the start of the boil, add the Pacific Jade hops.
- 15 minute addition: When the boil has 15 minutes left, add the Deltafloc and the lactose.

## COOL & PITCH:

At the end of the boil, cool the wort using the counter flow wort chiller, as per the Grainfather instructions. As the cool wort collects in your fermenter pitch the yeast sachets.

## FERMENT:

- Primary: Ferment at 20°C (68°F) until gravity is below 1.020.
- Secondary: Transfer into a CO<sub>2</sub> purged secondary vessel with the pineapple and lime powder and leave for a week or until it tastes good.

Condition the beer in bottles or a keg for 2 to 4 weeks before drinking.

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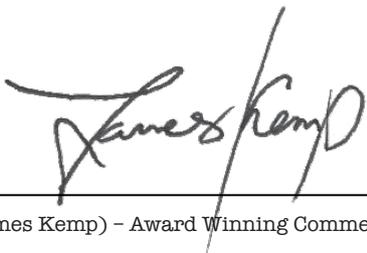
Recipe designed by renowned brewers James Kemp better known as JK & Mike Neilson. Head Brewer of Panhead Custom Ales.

JK started homebrewing at the age of 14 as a way to make pocket money brewing beer for his dad. His inventive approach to recipe development, a love of experimentation and a meticulous brewing process led him to be crowned New Zealand Champion Homebrewer 2008 after winning three of the top five major prizes (including Best Beer). This sparked a major career change that saw JK move from New Zealand to England where he became part of the quality control team at Fuller's Brewery before moving to Thornbridge Brewery to brew full time. It was there he created the recipe for Wild Raven, a Black IPA (which would become his signature style). JK later became head brewer at Buxton where he was responsible for catapulting them into the top 100 breweries in the world - there he created Axe Edge and an Imperial Black IPA, as well as winning a string of awards including silver at the International Beer Challenge.

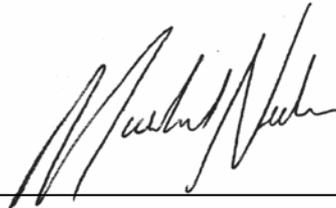
The first seed was planted for Mike when chatting to a brewer who frequented a pub he was working at in the UK. He told Mike how he could brew fantastic beer at home using the same methods employed by the big breweries.

That imparted piece of wisdom was cemented in my head until a couple of years after his big OE. When he started getting a little bored during the summer months, Mike started trying his hand at brewing on weekends.

It quickly grew from a hobby to a passion. In the end he was a brewaholic and working an ordinary 9-5 role wasn't cutting the mustard, so he took on a role at Tuatara Brewery, and three years later started up Panhead Custom Ales. Panhead's beers have skyrocketed in popularity and have understandably won many awards. These include Best Beer Award 2014 Brewers Guild of New Zealand Awards, Best New Zealand Lager Award 2015 Brewers Guild Awards and much more.



JK (James Kemp) - Award Winning Commercial Brewer



Mike Neilson - Owner & Beer Engineer, Panhead Custom Ales

V2 Web

[www.grainfather.com](http://www.grainfather.com)

YouTube  



Designed by Brewers for the Grainfather