

# 127 Hindbær Weisse 2022

Berliner Weisse (12 E)

**Type:** All Grain  
**Batch Size:** 20,00 L  
**Boil Size:** 27,37 L  
**Boil Time:** 40 min  
**End of Boil Vol:** 23,79 L  
**Final Bottling Vol:** 18,49 L  
**Fermentation:** Ale, Two Stage

**Date:** 17 Dec 2022  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** BIAB - Standard 5 Gal/19 l Batch  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 79,9 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,15 kg	Rice Hulls (0,0 EBC)	Adjunct	2	2,9 %	0,15 L
2,50 kg	Viking Pilsner Malt (4,0 EBC)	Grain	3	48,5 %	1,63 L
2,50 kg	Wheat Malt, Ger (3,9 EBC)	Grain	4	48,5 %	1,63 L
27,00 g	Saphir [2,70 %] - Boil 30,0 min	Hop	5	6,4 IBUs	-
1,0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23,66 ml]	Yeast	6	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,056 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 5,6 %  
**Bitterness:** 6,4 IBUs  
**Est Color:** 7,2 EBC

**Measured Original Gravity:** 1,040 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 3,9 %  
**Calories:** 370,3 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 9,53 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,72  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 5,15 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23,00 L of water at 69,7 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 9,53 L water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 98,94 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Storage Temperature:** 18,3 C

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 98,94 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 119,35 g Table Sugar  
**Age for:** 30,00 days

## Notes

50% RO vand

Kogt i 10 minutter inden syring.

23-24L syrnnes med 2 håndfulde pilsner malt i en humlesok ved 35 grader i 3 dage. (Urt er for stærk, da der mistes en del SG under syring)

Sparge 5L

Oprindelig OG 1044

2. runde 20/12:

Kogt i 30 min med humlen efter syring.

Ca. 22L sat til naturlig nedkøling udenfor i plasttank med grønt låg.

SG 1040 (indsat som OG)

Urt havde en fredelig syre. Vores PH måler havde det ikke godt, så ingen konkrete tal.

23/12:

0,5 kg. brombær

1,0 kg. vindruesaft

3,3 kg. hindbær

0,8 kg. jordbær

5,6 kg. i alt opvarmet til 60 grader i 10 minutter og nedkølet til 28 grader og tilsat. Alt var blændet til en 'grød'

Kraftig gæring efter tilsætning af frugt.

8/1:

100g sukker til 22,3L = 4,9g/L

42 x 0,5L = 21L

4 x 0,33L = 1,33L

i alt 22,3L

*Created with BeerSmith*