

139 Ginger

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: 30 Apr 2023
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	3,6 %	0,15 L
2,00 kg	Pilsner Malt (3,0 EBC)	Grain	3	48,2 %	1,30 L
2,00 kg	Wheat Malt, Ger (3,9 EBC)	Grain	4	48,2 %	1,30 L
30,00 g	Tettnang [1,70 %] - Boil 30,0 min	Hop	5	4,9 IBUs	-
410,00 g	Ginger Root (Boil 11,0 mins)	Herb	6	-	-
1,0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23,66 ml]	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,044 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 4,2 %
Bitterness: 4,9 IBUs
Est Color: 5,6 EBC

Measured Original Gravity: 1,041 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 3,8 %
Calories: 382,5 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: 5,73
Measured Mash PH: 0,00

Total Grain Weight: 4,15 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 22,00 L of water at 70,2 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 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:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 98,94 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 96,34 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

5L sparge.

Kogt i 10 minutter inden syring.

Vi glemte at måle OG. Estimat ud fra en tidligere SG med refrag ca. 1040.

24L syrnnet med 2 håndfulde pilsner malt i en humlesok ved 35 grader i 4 dage.

4/5 2023:

SG syrnnet urt 1038

Kogt i 30 min med humle og 10 minutter med revet ingefær løst i urt efter syring.

OG efter anden kogning 1041

Ca. 22,5L i plasttank med grønt låg 3 dage i Ferminator ved 19 grader, derefter i hus ved ca 21 grader.

Flasket 21/5:

Ca. 18L i 19l fad med 104 g sukker = 5,8g/L

Created with BeerSmith