

# 157 Berliner Weisse med bromk

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:** 19 Nov 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	-
1,0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23,66 ml]	Yeast	6	-	-
6,00 kg	Blackberry Puree (Secondary 7,0 days)	Flavor	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:** 1,042 SG  
**Measured Final Gravity:** 1,008 SG  
**Actual Alcohol by Vol:** 4,5 %  
**Calories:** 386,5 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 16L

Kogt i 10 minutter inden syring.

24L fik CO2 lag og flim om gryden. Sat til syring i hus med tæppe om.

syret med 2 håndfulde pilsner malt i en humlesok ved i 4 dage.

Vi glemte at måle og. Så effektiviteten får vi ikke. Vi måler SG efter syring. Så får vi korrekt alkohol.

23/11:

SG målt til 1042. Målingen bliver brugt som OG her.

Urten blev ikke ret sur.

Kogt i 30 minutter med humlen

Kølet til 12 grader.

Ca. 21L i plastspand med grønt låg i hus ved ca. 21 grader. Gær rehydreret og tilsat.

108g sukker i 18L = 6g/L

36 x 0,5L flasker = 18L

Brombærene har hjulpet. Nu er den ok sur.

*Created with BeerSmith*