

160 Berliner Weisse med hindbær

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 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 | 2,9 % | 0,15 L |
| 2,00 kg | Pilsner Malt (3,0 EBC) | Grain | 3 | 38,8 % | 1,30 L |
| 2,00 kg | Wheat Malt, Ger (3,9 EBC) | Grain | 4 | 38,8 % | 1,30 L |
| 1,00 kg | Spraymalt DME - Extra Light [Boil] (4,9 EBC) | Dry Extract | 5 | 19,4 % | 0,64 L |
| 30,00 g | Tettnang [1,70 %] - Boil 30,0 min | Hop | 6 | 4,3 IBUs | - |
| 1,0 pkg | SafAle German Ale (DCL/Fermentis #K-97) [23,66 ml] | Yeast | 7 | - | - |
| 6,00 kg | Raspberry Puree (Primary 7,0 days) | Flavor | 8 | - | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1,062 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 6,1 %
Bitterness: 4,3 IBUs
Est Color: 6,9 EBC

Measured Original Gravity: 1,034 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 3,1 %
Calories: 314,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 8,53 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,73
Measured Mash PH: 0,00

Total Grain Weight: 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 70,1 C | 67,0 C | 60 min |
| Mash Out | Add 0,00 L of water at 78,0 C | 78,0 C | 10 min |

Sparge: Fly sparge with 8,53 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 112,40 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 16L

Sparge 4,75L

Kogt i 10 minutter inden syring.

Ca. 22L syrnnet med 3 håndfulde pilsner malt i en humlesok ved i 4 dage i fermentator ved 37 grader.

21/12:

Kogt i 30 minutter med humlen

Gær rehydreret

Gær tilsat ved 12 grader.

Ca. 20L i plasttank med grønt låg indenfor ved ca. 21 grader.

SG efter syring 1016. :(Vildgær har lavet meget alkohol, som vi så har kogt af.

22/12:

Tilsat 6 kg hindbær, der var opvarmet til 62 grader og derefter nedkølet til 42 grader.

Tilsat 1 kg spraymalt varmet i lidt vand.

Estimeret SG efter spraymalt 1034. OG ændret fra den oprindelige 1044 til 1034 for at få et nogenlunde gæt på alkohol %.

23/12:

Gæringen startede langt om længe.

13/1:

42 x 0,5L flasker fik 120g sukker 5,7g/l

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