

# 201 Ginger (2 - 2)

Berliner Weisse (12 E)

**Type:** All Grain  
**Batch Size:** 20,00 L  
**Boil Size:** 22,83 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 20,83 L  
**Final Bottling Vol:** 18,80 L  
**Fermentation:** Ale, Two Stage

**Date:** 23 Feb 2025  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 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	5,5 IBUs	-
410,00 g	Ginger Root (Boil 10,0 mins)	Herb	6	-	-
1,0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23,66 ml]	Yeast	7	-	-
0,2 pkg	Wildbrew Sour Pitch (Lallemand #)	Yeast	8	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,044 SG  
**Est Final Gravity:** 1,011 SG  
**Estimated Alcohol by Vol:** 4,2 %  
**Bitterness:** 5,5 IBUs  
**Est Color:** 6,2 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:** 6,19 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 6,19 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:** 100,62 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 100,62 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

ca. 80% RO vand

Kogt i 10 minutter inden syring.

Syres i gryden ved 29 grader i et døgn derefter 25 grader med 2,5g Wildbrew Sour Pitch i 4 dage. CO2 lag og film om låg.

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

Ca. 18,5L i plastspand med skruelåg Sour Pitch tilsat og co2 lagt over. I gærskab ved 22 grader luft

27/2: Kogt med humle og Ingefær.

23/3:

Sukker 5g/l

ca. 18L i fad.

*Created with BeerSmith*