195 Brombær Weisse

Berliner Weisse (12 E)

Type: All Grain
Batch Size: 25,00 L
Boil Size: 27,37 L
Boil Time: 40 min
End of Boil Vol: 26,04 L
Final Bottling Vol: 23,80 L
Fermentation: Ale, Two Stage

Date: 27 Dec 2024
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
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,10 kg	Rice Hulls (0,0 EBC)	Adjunct	2	2,0 %	0,10 L
2,50 kg	Pilsner Malt (3,0 EBC)	Grain	3	49,0 %	1,63 L
2,50 kg	Wheat (6,0 EBC)	Grain	4	49,0 %	1,63 L
10,00 g	Hallertau Blanc [9,20 %] - Boil 30,0 min	Hop	5	7,9 IBUs	-
1,0 pkg	Belgian Wit (Mangrove Jack's #M21)	Yeast	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: 1,043 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 4,3 %
Bitterness: 7,9 IBUs
Est Color: 7,4 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,011 SG
Actual Alcohol by Vol: 4,6 %
Calories: 428,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 8,68 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,71
Measured Mash PH: 0,00

Total Grain Weight: 5,10 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 25,00 L of water at 69,4 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	15 min

Sparge: Fly sparge with 8,68 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: 127,38 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 127,38 g Table Sugar
Carbonation (from Meas Vol): Bottle with 93,66 g Table Sugar
Age for: 30,00 days

Notes

50% RO vand

Koges 10 minutter inden syrning.

Syret 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.

1/1
Kogt 30 min med humle efter syrning og tilsat K-97.

2/1 2025 Ingen krause. Tilsat M21 Belgian Wit. Tilsat 3,5kg Brombær

16/1:

90g sukker i ca. 18L = 5g/L

35 x 0,5L flaske = 17,5L

Kobber kapsel

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