# 193 Hindbær 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

***Taste Notes:***

***Date:*** 15 Dec 2024
***Brewer:*** MortenBryg
***Asst Brewer:***
***Equipment:*** Brewster Beacon 30
***Efficiency:*** 70,00 %
***Est Mash Efficiency:*** 70,0 %
***Taste Rating:*** 30,0



## 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 | SafAle German Ale (DCL/Fermentis #K-97) [23,66 ml] | Yeast | 6 | - | - |
| 0,2 pkg | Wildbrew Sour Pitch (Lallemand #) | Yeast | 7 | - | - |

## 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:*** 1,040 SG
***Measured Final Gravity:*** 1,013 SG
***Actual Alcohol by Vol:*** 3,5 %
***Calories:*** 374,4 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 123,10 g Table Sugar
***Age for:*** 30,00 days

## Notes

Koges 10 minutter inden syrning.

Syret i gryden ved 33 grader med 2g Wildbrew Sour Pitch. CO2 lag og film om låg.

19/12 kogt i 30 min med humle og sat på en stor og lille plastiktank stillet ved 19 grader.

21/12 morgen:
Hindbær opvarmet til 70 grader og kølet ned til 20 før tilsætning

Der er 24,5 liter fordelt på to spande. Jeg tænker bare at blande dem sammen ved flaskning, så forholdet er ligegyldigt....

Hindbær
0,8
0,713
0,535
0,296
0,55
0,4
0,67
0,384
0,431
0,222
0,33
0,464
0,167
5,962

4/1:

120g sukker/ 23L = 5,2g/L
46 x 0,5L flasker

*Created with BeerSmith*