

# » Brewing recipe for »oak-flavoured beer« 200-litre Braumeister

## METHOD

### Mash programme

1	38 °C	Start mashing
2	65 °C	30 min
3	72 °C	40 min
4	78 °C	5 min
5	Boiling	80 min

### Hop addition

200 g Tettnang hops 80 min before end of boil  
150 g Perle hops 70 min before end of boil  
100 g Tettnang hops At end of boil

### Original gravity

17 °P with 190 litres  
Sparging: about 20 litres  
Move malt pipe several times up + down at 78 °C

### Fermentation

Fermentation temperature at around 12 °C  
600 g of oak cubes for fermentation

### Maturing

2–3 days at room temperature,  
followed by 3–4 weeks  
in the refrigerator at 5 °C

## INGREDIENTS

210 l	Brewing water plus sparging water
36.0 kg	Munich malt
4.5 kg	Carahell
1.5 kg	Wheat malt
300 g	Tettnang hops (4.2 % alpha)
150 g	Perle hops (10 % alpha)
2 packets	Saflager SW 34/70 yeast
600 g	Toasted oak cubes

## EVALUATION

### My comments

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### My evaluation



At [www.speidels-braumeister.de](http://www.speidels-braumeister.de) you will find further recipes.

The data of time, temperature and quantities are recommendations and without engagement.