

» Brewing recipe for »Blackberrybeer« 200-litre Braumeister

METHOD

Mash programme

- | | | |
|---|---------|---------------|
| 1 | 60 °C | Start mashing |
| 2 | 63 °C | 10 min |
| 3 | 72 °C | 40 min |
| 4 | 78 °C | 10 min |
| 5 | Boiling | 80 min |

Hop addition

150g Hallertauer hops 70 min before end of boil
230g Hallertauer hops 10 min before end of boil
4.0kg Blackberries 5 min before end of boil

Original gravity

12 °P with 210 litres

Fermentation

Fermentation temperature at around 22 °C
7.0kg Blackberries with start of fermentation

Maturing

2–3 days at room temperature,
followed by 5–6 weeks
in the refrigerator at 5 °C

INGREDIENTS

230l	Brewing water plus sparging water
38.0kg	Pilsner malt
3.0kg	Wheat malt
11.0kg	Blackberries (fresh and mature)
380g	Hallertauer hops (8 % alpha)
2 packets	Yeast WB 06

EVALUATION

My comments

My evaluation



At www.speidels-braumeister.de you will find further recipes.

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