

» Brewing recipe for »oak-flavoured beer« 20-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

20g Tettnang hops	80 min before end of boil
15g Perle hops	70 min before end of boil
10g Tettnang hops	At end of boil

Original gravity

17 °P with 19 litres
Sparging: about 2 litres
Move malt pipe several times up + down at 78 °C

Fermentation

Fermentation temperature at around 12 °C
60g of oak cubes for fermentation

Maturing

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

INGREDIENTS

21 l	Brewing water plus sparging water
5.5 kg	Munich malt
0.4 kg	Carahell
0.1 kg	Wheat malt
30g	Tettnang hops (4.2% alpha)
15g	Perle hops (10% alpha)
1 packet	Saflager SW 34/70 yeast
60g	Toasted oak cubes

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.