

» Brewing recipe for »Blackberrybeer« 20-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

15g Hallertauer hops 70 min before end of boil
23g Hallertauer hops 10 min before end of boil
400g Blackberries 5 min before end of boil

Original gravity

12 °P with 21 litres

Fermentation

Fermentation temperature at around 22 °C
700g Blackberries with start of fermentation

Maturing

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

INGREDIENTS

23l	Brewing water plus sparging water
4.2 kg	Pilsner malt
0.3 kg	Wheat malt
1.1 kg	Blackberries (fresh and mature)
38g	Hallertauer hops (8 % alpha)
1 packet	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.