

» Brewing recipe for »oak-flavoured beer« 500-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

500 g Tettnang hops 80 min before end of boil
 380 g Perle hops 70 min before end of boil
 250 g Tettnang hops At end of boil

Original gravity

17 °P with 470 litres
 Sparging: about 50 litres
 Move malt pipe several times up + down at 78 °C

Fermentation

Fermentation temperature at around 12 °C
 1,500 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

520 l	Brewing water plus sparging water
95.0 kg	Munich malt
15.0 kg	Carahell
5.0 kg	Wheat malt
750 g	Tettnang hops (4.2 % alpha)
380 g	Perle hops (10 % alpha)
3 packets	Saflager SW 34/70 yeast
1,500 g	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.