

» Brewing recipe for »oak-flavoured beer« 50-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

50g Tett nang hops	80 min before end of boil
38g Perle hops	70 min before end of boil
25g Tett nang hops	At end of boil

Original gravity

17 °P with 47 litres
Sparging: about 5 litres
Move malt pipe several times up + down at 78 °C

Fermentation

Fermentation temperature at around 12 °C
150g of oak cubes for fermentation

Maturing

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

INGREDIENTS

52l	Brewing water plus sparging water
11.0 kg	Munich malt
1.5 kg	Carahell
0.5 kg	Wheat malt
75g	Tett nang hops (4.2 % alpha)
38g	Perle hops (10 % alpha)
1 packet	Saflager SW 34/70 yeast
150g	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.