

# » Brewing recipe for »Blackberrybeer« 50-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

38g Hallertauer hops 70 min before end of boil  
58g Hallertauer hops 10 min before end of boil  
1,000g Blackberries 5 min before end of boil

### Original gravity

12 °P with 52 litres

### Fermentation

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

### Maturing

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

## INGREDIENTS

55l	Brewing water plus sparging water
11.0 kg	Pilsner malt
0.5 kg	Wheat malt
2.7 kg	Blackberries (fresh and mature)
96 g	Hallertauer hops (8 % alpha)
1 packet	Yeast WB 06

## EVALUATION

### My comments

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### My evaluation



At [www.speidels-braumeister.de](http://www.speidels-braumeister.de) you will find further recipes.

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