

#119 Pias Berliner Weiss

Berliner Weiss (17 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,33 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 03 Mar 2018
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer: Jørgen H. Kreutzer
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
0,45 kg	Oat Hulls (0,0 EBC)	Adjunct	1	12,7 %
1,50 kg	DMG Pilsner (4,0 EBC)	Grain	2	42,3 %
1,25 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	3	35,2 %
0,25 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	7,0 %
0,10 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	5	2,8 %
3,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	6	6,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
25,00 g	Saaz [3,10 %] - Boil 5,0 min	Hop	8	2,1 IBUs
1,0 pkg	Berliner Weisse Blend (White Labs #WLP630...	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,038 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 3,8 %
Bitterness: 8,5 IBUs
Est Color: 5,9 EBC

Measured Original Gravity: 1,038 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 3,7 %
Calories: 351,5 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 12,08 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,50

Total Grain Weight: 3,55 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 15,81 l of water at 52,4 C	50,0 C	35 min
Saccharification	Decoct 6,45 l of mash and boil it	67,8 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 12,08 l water at 75,6 C

Mash Notes: Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

22,5L RO-vand

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