

# 209 Bramble On 5 G All grain

Berliner Weisse (23 A)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.53 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.99 gal  
**Final Bottling Vol:** 4.60 gal  
**Fermentation:** Ale, Two Stage

**Date:** 23 Jul 2020  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Stainless  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 92.0 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 202.56 ml warm water and add optional 10.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.53 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs 2.0 oz	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	34.0 %	0.17 gal
2 lbs 2.0 oz	Wheat Malt, Ger (2.0 SRM)	Grain	2	34.0 %	0.17 gal
1 lbs	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	16.0 %	0.08 gal
1 lbs	Oats, Flaked (1.0 SRM)	Grain	4	16.0 %	0.08 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 7.81 qt of water at 164.2 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.58 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.033 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	5	7.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.037 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23.66 ml]	Yeast	6	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.037 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 23 Jul 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

27 Jul 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.008 SG)

Date Bottled/Kegged: 06 Aug 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

05 Sep 2020 - Drink and enjoy!

Notes