

209 Bramble On 5G Extract

Berliner Weisse (23 A)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 23 Jul 2020
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 237.33 ml warm water and add optional 11.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 2.00 gal
- Steep Grain Weight: 2 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	1	11.9 %	0.08 gal
1 lbs	Oats, Flaked [Steep] (1.0 SRM)	Grain	2	11.9 %	0.08 gal

Boil Wort with Extract

- Boil Fermentables Weight: 6 lbs 6.0 oz
- Boil Fermentables Volume: 0.53 gal
- Est Boil Water Addition: 1.74 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.067 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	3	76.1 %	0.53 gal
1.00 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	4	5.2 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.043 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
1.0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23.66 ml]	Yeast	5	-	-

- Measure Actual Original Gravity _____ (Target: 1.043 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.012 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