

227 Imperial Sour B4 Xmas 5G 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: 28 Oct 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 376.60 ml warm water and add optional 18.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.08 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 5.0 oz	Canadian Superior wheat (1.0 SRM)	Grain	1	36.4 %	0.34 gal
3 lbs 6.0 oz	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	2	28.5 %	0.26 gal
2 lbs 2.0 oz	BEST Chit Malt (BESTMALZ) (1.3 SRM)	Grain	3	18.0 %	0.17 gal
1 lbs 1.0 oz	Carapils (Briess) (1.5 SRM)	Grain	4	9.0 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.59 qt of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.69 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Tettnang [4.50 %] - First Wort 60.0 min	Hop	5	7.1 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.056 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	6	8.1 %	0.08 gal

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.071 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	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.071 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 28 Oct 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 01 Nov 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.018 SG)
- Date Bottled/Kegged: 11 Nov 2020 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 11 Dec 2020 - Drink and enjoy!

Notes