

» Brewing recipe for »Blackberrybeer« 10-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

7g Hallertauer hops	70 min before end of boil
12g Hallertauer hops	10 min before end of boil
200g Blackberries	5 min before end of boil

Original gravity

12 °P with 11 litres

Fermentation

Fermentation temperature at around 22 °C
300g Blackberries with start of fermentation

Maturing

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

INGREDIENTS

11 l	Brewing water plus sparging water
2.2 kg	Pilsner malt
0.2 kg	Wheat malt
0.5 kg	Blackberries (fresh and mature)
19 g	Hallertauer hops (8 % alpha)
½ packet	Yeast WB 06

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.