

» Brewing recipe for »Blackberrybeer« 200-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

150g Hallertauer hops	70 min before end of boil
230g Hallertauer hops	10 min before end of boil
4.0 kg Blackberries	5 min before end of boil

Original gravity

12 °P with 210 litres

Fermentation

Fermentation temperature at around 22 °C
7.0 kg Blackberries with start of fermentation

Maturing

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

INGREDIENTS

230 l	Brewing water plus sparging water
38.0 kg	Pilsner malt
3.0 kg	Wheat malt
11.0 kg	Blackberries (fresh and mature)
380 g	Hallertauer hops (8 % alpha)
2 packets	Yeast WB 06

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.