

» Brewing recipe for »oak-flavoured beer«

10-litre Braumeister

METHOD

Mash programme

1	38 °C	Start mashing
2	52 °C	0 min
3	65 °C	30 min
4	72 °C	40 min
5	78 °C	5 min
6	Boiling	80 min

Hop addition

10 g	Tettnang hops	80 min before end of boil
7 g	Perle hops	70 min before end of boil
5 g	Tettnang hops	At end of boil

Original gravity

17 °P with 9 litres
Sparging: about 1.5 litres
Move malt pipe several times up + down at 78 °C

Fermentation

Fermentation temperature at around 12 °C
30 g of oak cubes for fermentation

Maturing

2–3 days at room temperature,
followed by 3–4 weeks
in the refrigerator at 5 °C

INGREDIENTS

11 l	Brewing water plus sparging water
2.5 kg	Munich malt
0.2 kg	Carahell
0.1 kg	Wheat malt
15 g	Tettnang hops (4.2 % alpha)
7 g	Perle hops (10 % alpha)
½ packet	Saflager SW 34/70 yeast
30 g	Toasted oak cubes

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.