

» Brewing recipe for »oak-flavoured beer« 200-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

| | |
|---------------------|---------------------------|
| 200 g Tettnang hops | 80 min before end of boil |
| 150 g Perle hops | 70 min before end of boil |
| 100 g Tettnang hops | At end of boil |

Original gravity

17 °P with 190 litres
Sparging: about 20 litres
Move malt pipe several times up + down at 78 °C

Fermentation

Fermentation temperature at around 12 °C
600 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

| | |
|-----------|-----------------------------------|
| 210 l | Brewing water plus sparging water |
| 36.0 kg | Munich malt |
| 4.5 kg | Carahell |
| 1.5 kg | Wheat malt |
| 300 g | Tettnang hops (4.2 % alpha) |
| 150 g | Perle hops (10 % alpha) |
| 2 packets | Saflager SW 34/70 yeast |
| 600 g | Toasted oak cubes |

EVALUATION

My comments

My evaluation



Be part of our brewing community www.myspeidel.com and discover many more recipes.
Quantity, time and temperature specifications are recommendations without liability.