

» Brewing recipe for »oak-flavoured beer« 50-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

50 g	Tettnang hops	80 min before end of boil
38 g	Perle hops	70 min before end of boil
25 g	Tettnang hops	At end of boil

Original gravity

17 °P with 47 litres
Sparging: about 5 litres
Move malt pipe several times up + down at 78 °C

Fermentation

Fermentation temperature at around 12 °C
150 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

52 l	Brewing water plus sparging water
11.0 kg	Munich malt
1.5 kg	Carahell
0.5 kg	Wheat malt
75 g	Tettnang hops (4.2 % alpha)
38 g	Perle hops (10 % alpha)
2 packets	Saflager SW 34/70 yeast
150 g	Toasted oak cubes

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.