

Tropical Breeze Berliner \

Berliner Weisse (23 A)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 6.49 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 5.25 gal
Fermentation: Ale, Three Stage

Date: 04 Apr 2017
Brewer:
Asst Brewer:
Equipment: All-Grain - 60min
Efficiency: 70.00 %
Est Mash Efficiency: 73.2 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8.0 oz	Rice Hulls (0.0 SRM)	Adjunct	1	5.3 %
5 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	2	52.6 %
4 lbs	White Wheat Malt (2.4 SRM)	Grain	3	42.1 %
0.25 oz	Mosaic (HBC 369) [12.25 %] - First W...	Hop	4	12.3 IBUs
0.50 oz	Mosaic (HBC 369) [12.25 %] - Boil 0.0 ...	Hop	5	0.0 IBUs
1.0 pkg	American Ale II (Wyeast Labs #1272) [...	Yeast	6	-
1.0 pkg	Yogurt Culture	Yeast	7	-
4.00 lb	Pineapple Puree (Secondary 2.0 weeks)	Flavor	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.043 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 4.4 %
Bitterness: 12.3 IBUs
Est Color: 3.5 SRM

Measured Original Gravity:
1.046 SG
Measured Final Gravity: 1.010
SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light
Body, No Mash Out
Sparge Water: 4.66 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment:
TRUE
Est Mash PH: 5.71
Measured Mash PH: 5.20

Total Grain Weight: 9 lbs 8.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11.88 qt of water at 165.7 F	150.0 F	60 min

Sparge: Fly sparge with 4.66 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Fermentation: Ale, Three Stage

Volumes of CO2: 2.3

Carbonation Used: Keg with
12.54 PSI

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes

Day 1:

1. Mash grains and collect 6.5 gallons (22.7 L) of initial wort.
2. Pitch the yogurt culture, and let it sour for a 36-48hrs, keeping temp between 106-115° F (41-46° C).

Day 2:

3. Once the wort was nice and tart, return it to the kettle and proceed with boil and fermenting schedule.
4. Rack to secondary with the pineapple for two weeks.

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