

# Braunschweiger Mumme (1831) - 8.9%

## Historical Beer

Author: Jeff Enders

Type: All Grain

IBU : 22 (Tinseth)  
 BU/GU : 0.24  
 Colour : 26 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.062  
 Original Gravity : 1.090  
 Final Gravity : 1.022

## Fermentables (2.24 kg)

1.497 kg - Wheat Malt Dark 17.5 EBC (67%)  
 738 g - Barke Munich Malt 20 EBC (33%)

## Hops (17 g)

60 min - 17 g - Hallertauer Mittelfrueh - 3.4...

## Miscellaneous

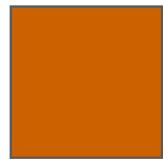
Mash - 0.81 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.59 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.8 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.22 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.52 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 2.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Flameout - 10.361 g - Juniper Berries  
 ^ Lot # 5420069824761 (12.05.2023)  
 ^ Brouwmaatje (NL) 054.114.1  
 Primary - 0.493 g - Elderflower (dried)  
 Primary - 0.987 g - Marjoram  
 Primary - 8.388 g - Plums  
 Primary - 0.987 g - Thyme

## Yeast

0.8 pkg - Lallemand (LalBrew) Windsor Yeast

## 01 Brouwpoint 5L (90min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L



Mash Water : 6.71 L  
 Sparge Water : 4.22 L  
 Boil Time : 90 min  
 Total Water : 10.93 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

## Mash Profile

Multi Step Mash (80 min)  
 49.5 °C - Strike Temp  
 46 °C - 20 min - Temperature  
 52 °C - 20 min - Temperature  
 62 °C - 30 min - Temperature  
 72 °C - 10 min - Mash out

## Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

## Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl...](http://www.ah.nl...)  
 Ca 55 Mg 13 Na 52 Cl 80 SO 125 HCO 70

SO/Cl ratio: 1.6

Mash pH: 5.4

Sparge pH: 6

## Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

## Recipe Notes

Target: ABV = 8.9 %, IBU = 22, OG = 1.101, FG = 1.037.

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## Recipe Notes

I did a step mash because the Barke Munich malt is fairly under-modified.

The majority of the fermentation was done within 3 days, but I let it sit on the yeast for 7 days before I cold crashed.

Herb & Fruit preparation:

Per the book - "Add hops, juniper berries, marjoram, thyme, elderflowers and plum to 1 liter of almost boiling water.

Strain after 10 hours to get extract.

Add extract to wort at pitching."