

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 - Lallemend (LalBrew) Windsor Yeast

01 Brouwpunt 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



26 EBC

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...)
 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."