

Berliner Braun Bitterbier - 7.1%

Historical Beer

Author: Based on Krennmair's Historic German...

Type: All Grain

IBU : 82 (Tinseth)
BU/GU : 1.25
Colour : 49 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.045
Original Gravity : 1.066
Final Gravity : 1.012

Fermentables (1.66 kg)

1.625 kg - Munich Dark 30.5 EBC (98.1%)
32 g - Black Malt 985 EBC (1.9%)

Hops (38.5 g)

First Wort 90 - 21 g - Liberty - 5% (57 IBU)
First Wort 90 - 17.5 g - spalt - 2.6% (25 IBU)

Miscellaneous

15 min - Boil - 1.988 ml - irish moss

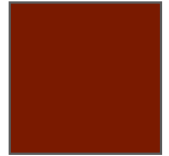
Yeast

29.6 g - Fermentis / Safale Safale - German A...

01 Brouwpunt 5L (90min) (rev 4)

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

Mash Water : 4.97 L
Sparge Water : 5.4 L
Boil Time : 90 min
Total Water : 10.37 L



49 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Mash Steps
66.6 °C - Strike Temp
61.1 °C - 30 min - strike water 162
76.1 °C - 120 min - strike water boiling
79.4 °C - 10 min - Infusion

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

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: