

## 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 CO<sub>2</sub>-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

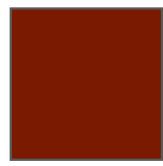
15 min - Boil - 1.988 ml - irish moss

### Yeast

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

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

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



49 EBC

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

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: