

Probiotic Berliner Weisse

an All Grain Berliner Weisse by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
1.6 kg	Wheat (US)	Boil
1.5 kg	Pilsner (BE)	Mash
350.0 g	Flaked Oats	Boil

Hops

Amount	Hop	Time
15.0 g	Citra (US)	5 min

Yeasts

Name	Lab/Product
Safale US-05	Fermentis US-05

Extras

Amount	Name	Time
1.0 each	Yeast Nutrient (Wyeast)	10.0 min
1.0 each	Whirlfloc Tablet	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
24.0 L	10 min

Properties

OG	FG	IBU
1.031	1.005	4
ABV	Color	Balance
3.5%	2 SRM	Very Sweet

Notes

Sour wort method. Montreal water treated with metabisulfite. Lowered PH to 4.5 with lactic acid prior to pitching probiotics (100% Lactobacillus Plantarum). <http://www.jamiesonvitamins.com/files/7621%20-%20Digestive%20Care%20Daily%20Relief%20Image.png>

Ended up souring for around 43 hours and decided to stop by tasting it. Boiled for ~10 minutes, cooled, and pitched yeast.