



RECIPES

RASPBERRY BERLINER WITH LALBREW® BRY-97 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	27
Beg Kettle Vol	30
L:G	3.1
Mashing in Liquor	20
Lauter	0
Sparge Liquor	19
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

MALT

Original Gravity/Plato	1.0442	11.0
BME (premised)	0.900	
Colour (Lovibond)	5 to 8	

EXTRACT (KG): 3.10

WEIGHT OF MALT (KG)

Pils	2.52
Wheat	1.95
TOTAL	4.47

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pils	0.570	0.780	0.702	3.1	1.7
Wheat	0.430	0.760	0.684	3.0	1.2
TOTAL					2.9



TEMPERATURE

	°F	°C
Conversion Temp	151	66.0
Strike Temp	163	72.6
Sparge Temp	174	78.9

SPARGE ACID

NONE

SALTS

- > Add CaCl₂ to achieve 100ppm Ca
- > Add lactic acid to achieve 5.4 (mash)
- > Add lactic acid to achieve 4.3-4.5 (pre-sour)

- 1) pH 5,4 after salts, lactic acid in mash
 - 2) brew as normal, boil for 2-5 min (no hop addition)
 - 3) send to whirlpool, purge kettle/lactic souring vessel
 - 4) send through to heat exchanger/cool to lactic pitch rate ~ 35-38°C
- Ensure the wort has pH 4.3-4.5 (pre sour)
- 5) transfer back to kettle/lactic souring vessel, add Wildbrew® Sour Pitch
 - 6) hold kettle/lactic souring vessel at 35-38°C
 - 7) should see ph drop within 24 hours to 3.2-3.5



STEP 3

HOPS

Kettle Boil Time: 60 Min

Hop Additions: 1

IBUs: 10

Compact G/Irish Moss @ 5-10 min before knock-out: 1.5 G (1g per 20l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Citra	0.120	60.00	0.200	0.850	8.50	10
TOTAL						10



STEP 4

YEAST

Yeast Type/Number	Wildbrew® Sour Pitch/Lalbrew® BRY-97
Fermentation Temp	20°C



NOTES

- Non-filtered
- post primary additions with raspberry fruit puree

FONT LEGEND

- Temp**
- Gravity/Brewing parameters**
- Water**
- Malts**
- Hops**
- Yeast**