



# **RASPBERRY LIME BERLINER**

Style: Fruited Berliner Weiss

What Lacto??

Batch Size: 5 Gal  
OG: 1.042  
FG: 1.008-1.010  
IBU: 12  
SRM: 4  
ABV: 4.2%

Recipe CK00095

## **GRAINS**

3.5 lb. Acidulated Malt

## **EXTRACTS/ADJUNCTS**

4 lb. Wheat DME

0.5 lb. Dextrose

1 Whirlfloc Tablet (15 min.)

## **HOPS/SPICES**

1 oz. Sorachi Ace (10 min.)

1 oz. Lime Peel (1 min.)

2 tins Raspberry Puree (Flame Out)

**YEAST: 1<sup>st</sup> choice** – Safale US-05

**2<sup>nd</sup> choice** – Safale US-05

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.