



# **ICH BIN EIN BERLINER**

Style: Berliner Weisse

Batch Size: 5 Gal  
OG: 1.032-1.036  
FG: 1.005-1.009  
IBU: 6  
SRM: 2  
ABV: 3.5%

Recipe CK00082

## **GRAINS**

0.5 lb. Pilsner Malt  
0.5 lb. Wheat Malt

## **EXTRACTS/ADJUNCTS**

4 lb. Wheat LME  
  
1 Whirlfloc Tablet (15 min.)

## **HOPS/SPICES**

0.5 oz. Wakatu (10 min.)  
  
0.5 oz. Wakatu (0 min.)

**YEAST: 1<sup>st</sup> choice** – WLP630 Berliner Weisse Yeast Blend

**2<sup>nd</sup> choice** –

## **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.