

LOVE2BREW

BERLINER WEISSE (ALL-GRAIN)



The Berliner Weisse is a tart, sour, and slightly fruity brew that is incredibly refreshing brew year around but is most popular during the summer months. Relatively low in ABV Berliner Weisses are meant to be enjoyed by a wide range of beer drinkers. In Germany they are often served with a shot of Raspberry or Woodruff flavored syrup. The body is light and refreshing, the color resembles a very pale straw, and the taste of our Berliner Weisse may be compared to a delicious glass of lemonade. An excellent brew if you're looking to experiment with sour brews

KIT STATISTICS

- 4 Weeks Primary Fermentation
- 4 to 36 Weeks Bottle Conditioning**
- Original Gravity: 1.031
- 3.4% ABV (Estimated)
- IBUs: 8 (Low)
- SRM: 2.7 (Straw)
- 15 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 3 lbs. Pilsner Malt
- 2 lbs. White Wheat Malt
- 1 lbs. Acid Malt

Hops

- 1/2 oz. Perle (Flavor/Aroma)

Yeast Choices

- Safale US-05
- Danstar Nottingham Ale Yeast
- German Ale Yeast (WLP029)

Bacteria

- Lactobacillus (WLP677)

Other

- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 3 lbs. Pilsner Malt
- 2 lbs. White Wheat Malt
- 1 lbs. Acid Malt

MASH SCHEDULE:

Saccharification Rest: 148°F for 90 minutes

BOIL ADDITIONS

- 1/2 oz. Perle (15 mins)

NOTES

There are two potential ways to pitch yeast for this Berliner Weisse:

1. Pitch the ale yeast first. Allow fermentation to go on for seven days and then pitch the Lactobacillus. This will provide a tart brew that will be less sour than method #2.
2. Pitch the Lactobacillus first. This allows acid production to flourish before the yeast eat up the majority of the sugars. This will produce a more sour Berliner Weisse. Pitch the ale yeast after seven days of primary fermentation.

**Berliner Weisse beers flavor will develop different complexities over time. Depending on your palate you may want to taste bottles periodically to find your "sweet spot". Keep in mind that they should be consumed fresh.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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