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REIN ERFRISCHEND BERLINER WEISSE

OG: 1.038 **Color:** 5.1 SRM
FG: 1.010 **ABV:** 3.7%
IBU: 5.4

Extract	Weight	Percent
Wheat LME	3.3 lbs	76.7
Pilsner DME	1 lb	23.3

Hops	Weight	IBU
Hallertau, 15 min	1 oz	5.4

Yeast

White Labs European Ale WLP011, or
Fermentis Safale US-05

White Labs *Lactobacillus* Bacteria WLP677,
Wyeast 5335 *Lactobacillus delbrueckii*

Additional - Priming Sugar, Bottle Caps, Hop
Socks

From the BJCP Style Guidelines (bjcp.org) Category 23A - Berliner Weisse

A regional specialty of Berlin; referred to by Napoleon's troops in 1809 as "the Champagne of the North" due to its lively and elegant character. Only two traditional breweries still produce the product.

In Germany, it is classified as a *Schankbier* denoting a small beer of starting gravity in the range 7-8°P. Often served with the addition of a shot of sugar syrups ('mit schuss') flavored with raspberry ('himbeer') or woodruff ('waldmeister') or even mixed with Pils to counter the substantial sourness. Has been described by some as the most purely refreshing beer in the world.

Clean lactic sourness dominates and can be quite strong, although not so acidic as a lambic. Some complementary bready or grainy wheat flavor is generally noticeable. Hop bitterness is very low. A mild *Brettanomyces* character may be detected, as may a restrained fruitiness (both are optional). No hop flavor. No diacetyl or DMS.

Vital Statistics:	OG: 1.028 – 1.032	IBUs: 3 – 8
ABV: 2.8 – 3.8%	FG: 1.003 – 1.006	SRM: 2 – 3

Commercial Examples: Schultheiss Berliner Weisse, Berliner Kindl Weisse, Noding Head Berliner Weisse, Weihenstephan 1809 (unusual in its 5% ABV), Bahnhof Berliner Style Weisse, Southampton Berliner Weisse, Bethlehem Berliner Weisse, Three Floyds Deesko

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
4 Lbs. Pilsner Malt
3 Lbs. Wheat Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
