

Oscillate Raspberry Berliner Weisse - 2.4%

Berliner Weisse

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Type: All Grain

IBU : 4 (Tinseth)
 BU/GU : 0.18
 Color : 3 SRM
 Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.023
 Original Gravity : 1.024
 Final Gravity : 1.006

Fermentables (1 lb 13.3 oz)

1 lb - Pale Ale Malt 2-Row (Briess) 3.1 °L (5...
 10.6 oz - Wheat Malt, Pale (Weyermann) 2 °L (...
 2.7 oz - Rye, Flaked 4 °L (9.3%)

Hops (0.15 oz)

15 min - 0.15 oz - Willamette - 5.5% (4 IBU)

Miscellaneous

15 min - Boil - 1 items - Whirlfloc Tablet
 Secondary - 2 lb - Frozen Raspberry (Fruit)

Yeast

1 pkg - White Labs German Ale/Kolsch WLP029
 1 pkg - Lallemant Wildbrew Sour Pitch

Starter

Step 1: 1 L (3.49 oz DME / 4.23 oz LME)
 238 billion yeast cells
 31 million cells / ml

Brewer's Edge Mash + Boil

Batch Size : 2 gal
 Boil Size : 2.47 gal
 Post-Boil Vol : 2.34 gal

Mash Water : 1.34 gal
 Sparge Water : 1.2 gal
 Boil Time : 15 min
 Total Water : 2.55 gal



3 SRM

Brewhouse Efficiency: 72%
 Mash Efficiency: 81%

Mash Profile

Kettle Sour
 123.3 °F - Strike Temp
 120 °F - 15 min - Beta Gluc Rest
 152 °F - 60 min - Saccharification
 152 °F - 5 min - Lauter
 170 °F - 15 min - Finish Mash
 110 °F - 4320 min - Inoculate with Lacto
 170 °F - 10 min - Pasteurize

Fermentation Profile

Ale with Secondary Addition
 65 °F (1 day ramp) - 7 days - Primary Ferment...
 65 °F - 1 days - Transfer to Secondary
 65 °F - 7 days - Add Raspberries
 40 °F (1 day ramp) - 5 days - Condition

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Adapted from "Carino Sour" AHA recipe.

This recipe tastes great! A low ABV porch sipper. Be sure to have a good lacto pitch and souring. Otherwise, will likely need to adjust later with lactic acid.

When adding the raspberries, highly suggest using a muslin bag and then straining before adding to the keg. Can have lots of issues with clogging lines otherwise.

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Recipe Notes

Won 2nd place in Fruit Beer in Shamrock Open 2022!