Product: Berliner Weisse **Date: 31 December 2019**

Partial Boil:

Pour 4 lbs Wheat Malt Extract (DME) and 2 lbs Pilsen Malt Extract (DME) into an 8-gallon kettle.

Stir in 2 gallons of water and then bring to a boil.

Boil for 30 minutes.

Dump into 3 gallons of chilled water (left in the garage overnight).

Dump in 1 gallon of room temperature water.

Measured Temperature 92.4 °F

Specific Gravity (Hydrometer):

SG: 1.036 @ 92 °F 31 December 2019

5 ¾ gallons into the primary.

Pitch Lactobacillus culture and seal primary.

Wrap in towels/blankets and allow to cool slowly over 2 or 3 days.

Specific Gravity (Hydrometer):

Date: 2 January 2020

Measured Temperature 78 °F

SG: 1.040 PA: 5¼ % Brix: 10°

Taste is slightly tart.

Pitch wheat ale yeast and process normally.

First Racking (Hydrometer): **Date: 19 January 2020**

SG: 1.018 PA: 2 ¼ % Brix: 4½°

Notes: Racked into a 6-gallon carboy. Yield about 5 ½ gallons. Great sweet-tart flavor.

Second Racking: **Date: 8 February 2020**

Notes: Bottled 2+ gallons of plain Berliner Weisse in 12 22-oz bottles. Added 1 oz corn sugar per gallon of product as a priming sugar. Racked remaining product (about 3 ½ gallons) onto 7 lbs of frozen blackberries (thawed) in a plastic primary to start fermenting again.

Third Racking: **Date: 23 February 2020**

Notes: Racked about 4 gallons of product into a 5-gallon carboy. Added ¾ cup of cane sugar (out of corn sugar) to keep fermentation going to purge the oxygen from the carboy (because there is a lot of headspace) and keep the yeast healthy to bottle condition later.

Bottling/Kegging (Hydrometer): **Date: 5 March 2020**

Notes: Racked about 4 gallons of product into a bottling bucket. Added 5 oz cane sugar as priming sugar. Bottled 2+ gallons of finished blackberry Berliner Weisse in 12 22-oz bottles. Remaining 1 ¾ gallons of product went to a keg.

***** Notes *****

STRAIN: 5335

LACTOBACILLUS BUCHNERI ™

Species: Lactobacillus buchneri

Profile: This culture produces moderate levels of acidity and is commonly found in many types of beers including gueuze, lambics, sour brown ales and Berliner Weisse. It is always used in conjunction with S. cerevisiae and often with various wild yeast. Use in wort or beer below 10 IBU is recommended due to the culture's sensitivity to hop compounds.

Temperature Range	60 - 95°F
ABV	9

STRAIN: 3056

BAVARIAN WHEAT BLEND ™

Species: Saccharomyces cerevisiae blend

Profile: This proprietary blend of a top-fermenting neutral ale strain and a Bavarian wheat strain is a great choice when a subtle German style wheat beer is desired. The complex esters and phenolics from the wheat strain are nicely softened and balanced by the neutral ale strain.

Flocculation	Medium
Attenuation	73 - 77
Temperature Range	64 - 74°F
ABV	10