



Recipe Name: SoCo Berliner Weisse

All Grain – Advanced Brewing

Recipe Style: **Berliner Weisse Ale**

Brewing Statistics:

Estimated Original Gravity (OG): 1.034
 Actual Original Gravity (OG): _____
 Estimated Final Gravity (FG): 1.006
 Actual Final Gravity (FG): _____
 Estimated Alcohol By Volume (ABV): 3.6%
 Actual Alcohol By Volume (ABV): _____
 Intl. Bitterness Units (IBU): 5.4
 SRM (Color): 2.5

Grains Included in this Kit:

3.5 LB Pilsen Malt
3 LB German Wheat Malt

Extract Or Other Sugars in this Kit:

Hops Included in this Kit:

0.25 oz Hallertau Hops with 30 minutes remaining
0.25 oz Hallertau Hops with 15 minutes remaining

Total Boil Time: 30-60 Minutes

Flavoring or Spices in this Kit:

Recommended Yeast (Sold Separately)

Yeast Option 1:

- White Labs WLP630 Berliner Weisse
- Wyeast 3191 Berliner Weisse Blend (Seasonal)

Yeast Option 2:

German Ale Yeasts:

- Fermentis Safale K-97 Dry Yeast
- White Labs WLP029 German Ale/Kolsch
- Wyeast 1007 German Ale
- Omega OYL 044 Kolsch
- Imperial Organic G02 Kaiser

Lactobacillus Options:

- White Labs WLP 672 Lactobacillus Brevis
- White Labs WLP677 Lactobacillus Delbrueckii
- Omega OYL-605 Lactobacillus Blend

Notes About My Beer:

Appearance

Aroma

Flavor

Overall