

Blackberry Wheat

Recipe Blackberry Wheat **Style** American Wheat or Rye Beer
Brewer brock **Batch** 5.00 gal
Extract

Recipe Characteristics

Recipe Gravity 1.048 OG **Estimated FG** 1.012 FG
Recipe Bitterness 37 IBU **Alcohol by Volume** 4.6%
Recipe Color 11° SRM **Alcohol by Weight** 3.6%

Ingredients

Quantity	Grain	Type	Use
3.30 lb	Wheat malt extract	Other	extract
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Quantity	Hop	Type	Time
1.00 oz	Hallertauer	Pellet	5 minutes
1.00 oz	Perle	Pellet	60 minutes

Quantity	Misc	Notes
36.00 unit	Blackberries	Other 3 12 ounce frozen bags of Publix brand blackberries

Recipe Notes

Put to boil on sunday oct 28th. 55 Minutes with the Perle, then last 10 with the bittering hops. Put the Blackberries in and turned off the heat. Dumped the whole mess into the primary. Went to secondary on wednesday night.

Batch Notes

Bubbling on monday morning, but no blackberry smell. Smells good though, so we'll let it continue. Into the secondary, the blackberries are all mushy and white. Hope they're alright. Final Notes -- This one had a weird taste, until I left them in the fridge for a couple days. Then it mellowed out. Overall disapointing. No real berry flavor. Too dark for a wheat beer. It was only OK, with a very weak finish.