

RASPBERRY VANILLA BERLINER BERLINER WEISSE – RASPBERRY VANILLA

OG: 1.032

FG: 1.006

IBU: 4

Mash @ 149 °F for 60 min.

GRAIN

<i>Type</i>	<i>Grain Amount (lb)</i>
Pilsner Malt	4.2
Wheat Malt	3.0

HOPS

<i>Type</i>	<i>Amount (oz)</i>	<i>Time (min)</i>
Hallertau	1.0 (4% AA)	15

YEAST

Type

Wyeast 1056 - American Ale

EXTRAS

<i>Type</i>	<i>Amount</i>	<i>Time (min)</i>
Raspberries (Frozen)	~4.5 lbs	secondary (7 days)
Vanilla Bean	1 bean	secondary (7 days)
Lactic Acid	2.8-3.6 oz	bottling