

Sorachi Ace Wheat

- Gravity **13.2 BLG**
- ABV ---
- IBU **43**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Heidelberg | 2 kg (42.6%) | 80.5 % | 2 |
| Grain | Strzegom Pilzneński | 2 kg (42.6%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 0.5 kg (10.6%) | 85 % | 6 |
| Grain | Briess - Carapils Malt | 0.2 kg (4.3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 15 g | 60 min | 12.5 % |
| Boil | Sorachi Ace | 10 g | 20 min | 12.5 % |
| Aroma (end of boil) | Sorachi Ace | 10 g | 10 min | 12.5 % |
| Aroma (end of boil) | Sorachi Ace | 25 g | 5 min | 12.5 % |
| Aroma (end of boil) | Sorachi Ace | 30 g | 1 min | 12.5 % |
| Dry Hop | Sorachi Ace | 30 g | 7 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|---------|-------|
| Herb | trawa cytrynowa | 30 g | Boil | 5 min |

Notes

- 1. Podgrzać 11 l wody o temp. 54 stopni Celsjusza i dodać pilznieński i pszeniczny, przetrzymać.
 - 2. Dolać 4 l wody o temp. około 95 stopni C, dodać pale ale i carapils, przetrzymać.
 - 3. Podgrzać do 68 stopni C, przetrzymać.
 - 4. Mash out w 78 stopniach C.
- Feb 13, 2016, 8:47 PM*