

Sorachi Weizen

- Gravity **12.4 BLG**
- ABV ---
- IBU **14**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pszeniczny | 2 kg (66.7%) | 85 % | 4 |
| Grain | Pilzneński | 1 kg (33.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 3.4 % |
| Aroma (end of boil) | Sorachi Ace | 15 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 6 g | fermentis |

Notes

- Koniec końców doprowadzić do 11.5 blg

"Udawana dekokcja"- zmniejszyć początkową ilość wody o 2L, po 1 przerwie i po 2 przerwie dolewać po litrze wrzątku w celu skokowego zwiększenia temperatury
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