

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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