

# 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
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Safale S-05	Ale	Dry	11.5 g	Safale
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### 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*