Sensible Soccer (1992)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **11.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pszeniczny	2 kg *(53.9%)*	82 %	3
Grain	słód wędzony (Steinbach)	0.75 kg *(20.2%)*	80 %	5
Grain	słód monachijski jasny /typ I/	0.6 kg *(16.2%)*	80 %	15
Grain	słód Special B	0.2 kg *(5.4%)*	80 %	350
Grain	słód Heavily Peated Malt 50ppm (Crisp)	0.12 kg *(3.2%)*	80 %	4
Grain	słód Carafa I	0.04 kg *(1.1%)*	5 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh (DE)	25 g	50 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

SafAle WB-06	Wheat	Dry	11.5 g	Fermentis