



RECIPES

SORACHI HOPFENWEISSE 10HL



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	900
Beg Kettle Vol	1000
L:G	3.1
Mashing in Liquor	605
Lauter	0
Sparge Liquor	695
Total Liquor	1300

EVAPORATION RATE
0.10

EVAPORATION AMOUNT
100



STEP 2

MALT

Original Gravity/Plato	1,0526	13.0
BME (premised)	0.810	
Colour (Lovibond)	3 to 5	

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pilsner	0.270	0.800	0.648	2.8	0.9
Wheat	0.560	0.780	0.632	2.8	1.8
Munich II	0.092	0.760	0.616	23	2.4
Acid Malt	0.046	0.780	0.632	1.8	0.1
Oat Malt	0.027	0.760	0.616	1.8	0.1
TOTAL					5.2

EXTRACT (KG): 123.15

WEIGHT OF MALT (KG)

Pilsner	51.31
Wheat	109.16
Munich II	18.41
Acid Malt	8.97
Oat Malt	5.40
TOTAL	193.25



TEMPERATURE

	°F	°C
Conversion Temp	153	67.0
Strike Temp	165	73.8
Sparge Temp	174	78.9

MASH STEPS:

PROTEIN REST @ 50°C

SACCHARIFICATION @ 67°C

MASH OUT @ 76°C

SPARGE ACID

NONE

FONT LEGEND

- Temp**
- Gravity/Brewing parameters**
- Water**
- Malts**
- Hops**
- Yeast**



STEP 3

HOPS

Kettle Boil Time: 90 Min

Hop Additions: 2

IBUs: 28

Irish Moss @ 30 min before knock-out: 50 (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Sorachi Ace	0.120	60.00	0.200	0.800	22.40	840
Sorachi Ace	0.120	5.00	0.150	0.150	4.20	210
TOTAL						1050



STEP 4

YEAST

Yeast Type/Number	Munich Classic Wheat
Fermentation Temp	22



NOTES

• Non-filtered