



# RECIPES

# SORACHI HOPFENWEISSE WITH LALBREW® MUNICH CLASSIC 30L



## STEP 1

### LIQUOR

	LITRES
<b>Final Kettle Vol</b>	<b>27</b>
<b>Beg Kettle Vol</b>	<b>30</b>
<b>L:G</b>	<b>3.1</b>
<b>Mashing in Liquor</b>	<b>24</b>
Lauter	0
<b>Sparge Liquor</b>	<b>15</b>
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



## STEP 2

### MALT

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

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

**EXTRACT (KG): 3.69**

WEIGHT OF MALT (KG)

<b>Pilsner</b>	<b>1.54</b>
<b>Wheat</b>	<b>3.27</b>
<b>Munich II</b>	<b>0.55</b>
<b>Acid Malt</b>	<b>0.27</b>
<b>Oat Malt</b>	<b>0.16</b>
<b>TOTAL</b>	<b>5.80</b>



### TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>153</b>	<b>67.0</b>
<b>Strike Temp</b>	<b>165</b>	<b>73.8</b>
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: 1.5 (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
<b>Sorachi Ace</b>	0.120	<b>60.00</b>	0.200	0.800	22.40	<b>25</b>
<b>Sorachi Ace</b>	0.120	<b>5.00</b>	0.150	0.150	4.20	<b>6</b>
<b>TOTAL</b>						<b>32</b>



## STEP 4

### YEAST

<b>Yeast Type/Number</b>	<b>Lalbrew® Munich Classic</b>
<b>Fermentation Temp</b>	<b>22</b>



### NOTES

• Non-filtered