



STEP 1

LIQUOR

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

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



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

EXTRACT (KG): 3.69

WEIGHT OF MALT (KG)

Pilsner	1.54
Wheat	3.27
Munich II	0.55
Acid Malt	0.27
Oat Malt	0.16
TOTAL	5.80

TOTAL 5.2



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: 1.5 (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	25
Sorachi Ace	0.120	5.00	0.150	0.150	4.20	6
TOTAL						32



STEP 4

YEAST

Yeast Type/Number	LalBrew® Munich Classic
Fermentation Temp	22



NOTES

• Non-filtered