

# Trigo 5 litros '15

Weizen/Weissbier (15 A)

**Type:** All Grain  
**Batch Size:** 5,00 l  
**Boil Size:** 7,09 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 5,20 l  
**Final Bottling Vol:** 5,00 l  
**Fermentation:** Ale, Two Stage  
**Taste Notes:**

**Date:** 23 Jan 2013  
**Brewer:** Oficina da Cerveja  
**Asst Brewer:**  
**Equipment:** 5 Litros  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 72,0 %  
**Taste Rating:** 30,0



## Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 7,77 l

## Mash or Steep Grains

### Mash Ingredients

| Amt     | Name                          | Type  | # | %/IBU  |
|---------|-------------------------------|-------|---|--------|
| 0,85 kg | Wheat Malt, Bel (3,9 EBC)     | Grain | 1 | 77,3 % |
| 0,25 kg | Pilsner (2 Row) Bel (3,9 EBC) | Grain | 2 | 22,7 % |

### Mash Steps

| Name    | Description                   | Step Temperature | Step Time |
|---------|-------------------------------|------------------|-----------|
| Mash In | Add 2,87 l of water at 73,1 C | 66,7 C           | 60 min    |

- ☐ Fly sparge with 4,90 l water at 75,6 C
- ☐ Add water to achieve boil volume of 7,09 l
- ☐ Estimated pre-boil gravity is 1,035 SG

## Boil Ingredients

| Amt    | Name                                             | Type | # | %/IBU    |
|--------|--------------------------------------------------|------|---|----------|
| 4,00 g | Hallertauer Hersbrucker [4,00 %] - Boil 60,0 min | Hop  | 3 | 9,3 IBUs |
| 4,00 g | Saaz [4,00 %] - Boil 20,0 min                    | Hop  | 4 | 5,6 IBUs |

- ☐ Estimated Post Boil Vol: 5,20 l and Est Post Boil Gravity: 1,049 SG

## Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 5,00 l

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

| Amt     | Name                                          | Type  | # | %/IBU |
|---------|-----------------------------------------------|-------|---|-------|
| 1,0 pkg | Blanche Ale Yeast (Brewferm #Y015) [50,28 ml] | Yeast | 5 | -     |

- ☐ Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,049 SG)
- ☐ Measure Actual Batch Volume \_\_\_\_\_ (Target: 5,00 l)
- ☐ Add water if needed to achieve final volume of 5,00 l

## Fermentation

- ☐ 23 Jan 2013 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- ☐ 27 Jan 2013 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

## Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,012 SG)
- ☐ Date Bottled/Kegged: 06 Feb 2013 - Carbonation: Bottle with 26,76 g Table Sugar
- ☐ Age beer for 30,00 days at 18,3 C
- ☐ 08 Mar 2013 - Drink and enjoy!

## Notes