

# Brewing Steps: Trigo - 19 leva

Weizen/Weissbier

**Type:** 100% Grão

**Batch Size (fermenter):** 45,0 l

**Boil Size:** 57,4 l

**Boil Time:** 60 min

**Final Bottling Volume:** 42,0 l

**Fermentation:** Ale, Single Stage

**Taste Notes:**

**Date:** 26/08/2014

**Brewer:**

**Asst Brewer:**

**Equipment:** 1-Fabiano

**Brewhouse Efficiency:** 68,00

**Taste Rating(out of 50):** 30,0

| Prepare for Brewing           |                                                                     |                                      |                    |              |              |
|-------------------------------|---------------------------------------------------------------------|--------------------------------------|--------------------|--------------|--------------|
|                               |                                                                     |                                      |                    |              |              |
|                               | Clean and Prepare Brewing Equipment                                 |                                      |                    |              |              |
|                               | Total Water Needed: 67,5 l                                          |                                      |                    |              |              |
|                               |                                                                     |                                      |                    |              |              |
| Mash or Steep Grains          |                                                                     |                                      |                    |              |              |
|                               | <b><u>Ingredientes Mostura</u></b>                                  |                                      |                    |              |              |
|                               | <b>Qtd</b>                                                          | <b>Nome</b>                          | <b>Tipo</b>        | <b>#</b>     | <b>%/IBU</b> |
|                               | 5,00 kg                                                             | Pale Malt (2 Row) Bel (5,9 EBC)      | Grão               | 1            | 50,0 %       |
|                               | 3,50 kg                                                             | Wheat Malt, Bel (3,9 EBC)            | Grão               | 2            | 35,0 %       |
|                               | 1,50 kg                                                             | Munich Malt (17,7 EBC)               | Grão               | 3            | 15,0 %       |
|                               | <b><u>Passos da Mostura</u></b>                                     |                                      |                    |              |              |
|                               | <b>Nome</b>                                                         | <b>Descrição</b>                     | <b>Temperatura</b> | <b>Tempo</b> |              |
|                               | Protein Rest                                                        | Adicionar 30,0 l de água até 53,4 C  | 50,0 C             | 15 min       |              |
|                               | Saccharification                                                    | Aqueça até 72,0 C por 15 min         | 72,0 C             | 60 min       |              |
|                               | Mash Out                                                            | Aqueça até 76,0 C por 10 min         | 76,0 C             | 15 min       |              |
|                               | Fly sparge com 37,5 l de água a 76,0 C                              |                                      |                    |              |              |
| Boil Wort                     |                                                                     |                                      |                    |              |              |
|                               | Add water to achieve boil volume of 57,4 l                          |                                      |                    |              |              |
|                               | Estimated pre-boil gravity is 1,039 SG                              |                                      |                    |              |              |
|                               | <b><u>Ingredientes Fervura</u></b>                                  |                                      |                    |              |              |
|                               | <b>Qtd</b>                                                          | <b>Nome</b>                          | <b>Tipo</b>        | <b>#</b>     | <b>%/IBU</b> |
|                               | 24,0 g                                                              | Tettnang [4,50 %] - Fervura 60,0 min | Lúpulo             | 4            | 6,2 IBUs     |
|                               | 20,0 g                                                              | Tettnang [4,50 %] - Fervura 60,0 min | Lúpulo             | 5            | 5,2 IBUs     |
|                               |                                                                     |                                      |                    |              |              |
|                               | Estimated Post Boil Vol: 50,4 l and Est Post Boil Gravity: 1,047 SG |                                      |                    |              |              |
| Cool and Prepare Fermentation |                                                                     |                                      |                    |              |              |
|                               | Cool wort to fermentation temperature                               |                                      |                    |              |              |
|                               | Transfer wort to fermenter                                          |                                      |                    |              |              |
|                               | Add water to achieve final volume of 45,0 l                         |                                      |                    |              |              |
|                               |                                                                     |                                      |                    |              |              |
|                               | Measure Actual Original Gravity _____ (Target: 1,047 SG)            |                                      |                    |              |              |
|                               | Measure Actual Batch Volume _____ (Target: 45,0 l)                  |                                      |                    |              |              |

## Fermentation

|                                        |                                                                              |
|----------------------------------------|------------------------------------------------------------------------------|
|                                        | 26/08/2014 - Fermentação Primária (14,00 dias a 22,0 C terminando em 22,0 C) |
|                                        |                                                                              |
|                                        |                                                                              |
|                                        | Dry Hop and Prepare for Bottling/Kegging                                     |
|                                        | Measure Final Gravity: _____ (Estimate: 1,012 SG)                            |
|                                        | Date Bottled/Kegged: 09/09/2014 - Carbonation: Barril com 12,54 PSI          |
|                                        | Age beer for 0,00 days at 18,3 C                                             |
|                                        | 09/09/2014 - Drink and enjoy!                                                |
| Notes                                  |                                                                              |
| Created with <a href="#">BeerSmith</a> |                                                                              |