



STEP 1

## LIQUOR

|                          | LITRES    |
|--------------------------|-----------|
| <b>Final Kettle Vol</b>  | <b>27</b> |
| <b>Beg Kettle Vol</b>    | <b>30</b> |
| L:G                      | 3.1       |
| <b>Mashing in Liquor</b> | <b>21</b> |
| Lauter                   | 0         |
| <b>Sparge Liquor</b>     | <b>18</b> |
| Total Liquor             | 39        |

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

## MALT

|                               |               |             |
|-------------------------------|---------------|-------------|
| <b>Original Gravity/Plato</b> | <b>1.0484</b> | <b>12.0</b> |
| BME (premised)                | 0.860         |             |
| <b>Colour (Lovibond)</b>      | <b>3 to 5</b> |             |

EXTRACT (KG): 3.40

WEIGHT OF MALT (KG)

|               |             |
|---------------|-------------|
| <b>Pale</b>   | <b>4.20</b> |
| <b>Wheat</b>  | <b>0.51</b> |
| <b>Vienna</b> | <b>0.25</b> |
| <b>TOTAL</b>  | <b>4.96</b> |

| TYPE OF MALT        | % OF GRIST | EXTRACT (AS-IS) | YIELD | COLOUR (L) | COLOUR CONTRIBUTION |
|---------------------|------------|-----------------|-------|------------|---------------------|
| <b>Pilsner</b>      | 0.850      | 0.800           | 0.688 | 3.0        | 2.7                 |
| <b>Flaked Wheat</b> | 0.100      | 0.780           | 0.671 | 2.0        | 0.2                 |
| <b>Flaked Oats</b>  | 0.05       | 0.78            | 0.671 | 2          | 0.1                 |
| <b>TOTAL</b>        |            |                 |       | <b>3.0</b> | <b>3.0</b>          |



## TEMPERATURE

|                        | °F         | °C          |
|------------------------|------------|-------------|
| <b>Conversion Temp</b> | <b>149</b> | <b>65.0</b> |
| <b>Strike Temp</b>     | <b>161</b> | <b>71.5</b> |
| Sparge Temp            | 174        | 78.9        |

## FONT LEGEND

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



STEP 3

## HOPS

**Kettle Boil Time: 60 Min**

Hop Additions: 2

**IBUs: 20**

Irish Moss @ 30 min before knock-out: 1.5 G  
(1g per 20 l kettle full volume)

| TYPE            | ALPHA-ACID | BOIL TIME (MIN) | UTILISATION % | IBU (%) | IBU CONTRIBUTION | WEIGHT OF HOPS (G) |
|-----------------|------------|-----------------|---------------|---------|------------------|--------------------|
| <b>Mt. Hood</b> | 0.050      | <b>45.00</b>    | 0.200         | 0.600   | 12.00            | <b>32</b>          |
| <b>Cascade</b>  | 0.055      | <b>15.00</b>    | 0.150         | 0.200   | 4.00             | <b>13</b>          |
|                 |            |                 |               |         | <b>TOTAL</b>     | <b>45</b>          |



STEP 4

## YEAST

|                          |                              |
|--------------------------|------------------------------|
| <b>Yeast Type/Number</b> | <b>Wildbrew™ Philly Sour</b> |
| <b>Fermentation Temp</b> | <b>25°C</b>                  |



## NOTES

• Non-filtered