

Sorachi Ace Vienna Lager



Category: 3 - European Amber Lager
Subcategory: A - Vienna Lager

Author: Tyler Ward

Kettle Volume: 12.46 gal @ 212 °F (1.044) Efficiency: 68.0%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 1.0 gal
Water Volume Added: 0.0 gal
Final Volume: 11 gal @ 68 °F (1.048)

Ingredients:

6.8 lb (29.5%) Pilsner Malt; Weyermann - added during mash
6 lb (26.0%) Munich 10L Malt; Briess - added during mash
10 lb (43.4%) Vienna Malt; Great Western - added during mash
.25 lb (1.1%) Midnight Wheat; Briess - added during mash
1 oz (25.0%) Sorachi Ace (12.8%) - added during boil, boiled 60 m
.5 oz (12.5%) Sorachi Ace (12.8%) - added during boil, boiled 25 m
1.5 oz (37.5%) Sorachi Ace (12.8%) - added during boil, boiled 10 m
2.0 ea Fermentis W-34/70 Saflager W-34/70
1 oz (25.0%) Sorachi Ace (12.8%) - added dry to primary fermenter

Style:

Recipe	Guideline	
Original Gravity: 1.048	1.046 - 1.052	
Terminal Gravity: 1.012	1.010 - 1.014	
Color: 14.82 SRM	10.0 - 16.0	
Alcohol: 4.71%	4.5% - 5.5%	
Bitterness: 42.0	18.0 - 30.0	

Analysis:

Efficiency: 68.0%
Kettle Gravity: 1.044
Original Gravity: 1.048

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.3%	Alcohol: 13.28 g	91.62 kcal
Terminal Extract: 1.012	1.019	Carbs: 16.62 g	63.14 kcal
		Protein: 1.16 g	4.65 kcal
% Alcohol: 4.71% ABV	3.7% ABW		Total: 159.42 kcal