

# SH Sorachi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **121**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński weyermann	0.8 kg (25%)	81 %	4
Grain	Pilzneński barke	0.5 kg (15.6%)	81 %	4
Grain	Crisp pszeniczny jasny	1.9 kg (59.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	30 min	12 %
Boil	Sorachi Ace	25 g	15 min	12 %
Boil	Sorachi Ace	35 g	35 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis