

SORACHI ACE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (57.4%)	80 %	5
Grain	Pilzneński	1 kg (16.4%)	81 %	4
Grain	Caramel/Crystal Malt - 10L	0.4 kg (6.6%)	75 %	20
Grain	Rice, Flaked	0.8 kg (13.1%)	70 %	2
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	17 %
Boil	Sorachi Ace	30 g	15 min	10 %
Boil	Summit	15 g	5 min	17 %
Aroma (end of boil)	Sorachi Ace	30 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	100 g	Brewferm