

# Sorachi Ace APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.56 kg (23.7%)	80 %	---
Grain	Strzegom Monachijski typ II	0.1 kg (4.2%)	79 %	24
Grain	Weyermann - Pale Ale Malt	0.5 kg (21.2%)	85 %	7
Grain	Rahr - Premium Pilsner Malt	0.8 kg (33.9%)	80 %	4
Grain	Płatki owsiane	0.2 kg (8.5%)	85 %	3
Grain	Pszeniczny Viking	0.2 kg (8.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	10 %
Boil	Sorachi Ace	5 g	5 min	10 %
Dry Hop	Sorachi Ace	10 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	6 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1.5 g	Boil	15 min