

# Sorachi Ace JaPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.5**
- Style **American Pale Ale**

## 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 **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	0.3 kg (12%)	80 %	2
Grain	Briess - Pale Ale Malt	0.8 kg (32%)	80 %	7
Grain	Briess - Pilsen Malt	1.4 kg (56%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	13.3 %
Boil	Sorachi Ace	5 g	5 min	13.3 %
Dry Hop	Sorachi Ace	10 g	3 day(s)	13.3 %