

# Sorachi Ace Single Hop IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **51**
- SRM **16.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pale Ale	3.5 kg (97.2%)	80 %	35
Grain	Biscuit Malt	0.1 kg (2.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	5 g	60 min	13 %
Boil	Sorachi Ace	10 g	30 min	13 %
Aroma (end of boil)	Sorachi Ace	15 g	10 min	13 %
Whirlpool	Sorachi Ace	10 g	30 min	13 %
Dry Hop	Sorachi ace	20 g	4 day(s)	13 %