

# Sorachi APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (90.2%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (9.8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	10 g	60 min	15.5 %
Whirlpool	Sorachi Ace	20 g	1 min	10 %
Whirlpool	Lublin (Lubelski)	10 g	1 min	4 %
Dry Hop	Sorachi Ace	40 g	3 day(s)	10 %
Dry Hop	Lublin (Lubelski)	20 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Culture	300 g	Fermentis