

Vic sorachi sabro ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 1 kg (18.2%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 4 kg (72.7%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Sabro | 15 g | 60 min | 15 % |
| Boil | Sabro | 10 g | 20 min | 15 % |
| Aroma (end of boil) | Sorachi Ace | 30 g | 7 min | 10 % |
| Whirlpool | Vic Secret | 15 g | 0 min | 16.3 % |
| Whirlpool | Sabro | 5 g | --- | 15 % |
| Dry Hop | Vic Secret | 35 g | --- | 16.3 % |
| Dry Hop | Sorachi Ace | 30 g | --- | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand - Lalbrew London English-style | Ale | Dry | 11 g | Lallemand |