Single Hop Sorachi Ace

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **53**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.41 kg *(40.3%)*	80.5 %	6
Grain	Słód pszeniczny weyermann	1.41 kg *(40.3%)*	82 %	5
Grain	Płatki pszeniczne	0.68 kg *(19.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	2.83 g	60 min	12.8 %
Boil	Sorachi Ace	14.13 g	20 min	12.8 %
Boil	Sorachi Ace	16.96 g	15 min	12.8 %
Boil	Sorachi Ace	22.61 g	5 min	12.8 %
Dry Hop	Sorachi Ace	28.26 g	7 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.