

# SH Sorachi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (39.6%) | 80 %  | 5   |
| Grain | Pilzneński           | 2 kg (39.6%) | 81 %  | 4   |
| Grain | Pszeniczny           | 1 kg (19.8%) | 85 %  | 4   |
| Grain | Strzegom Karmel 300  | 0.05 kg (1%) | 70 %  | 299 |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Sorachi Ace | 20 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Sorachi Ace | 30 g   | 20 min   | 10 %       |
| Dry Hop             | Sorachi Ace | 50 g   | 2 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |