Sorachi Ace APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(81.6%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(10.2%)*	85 %	4
Grain	Barley, Flaked	0.4 kg *(8.2%)*	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	9.4 %
Boil	Sorachi Ace	10 g	30 min	9.4 %
Boil	Sorachi Ace	20 g	15 min	9.4 %
Aroma (end of boil)	Sorachi Ace	15 g	5 min	9.4 %
Aroma (end of boil)	Sorachi Ace	15 g	0 min	9.4 %
Dry Hop	Sorachi Ace	30 g	7 day(s)	9.4 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min