Sorachi Ace

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.7**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(72.5%)*	80 %	4
Grain	Weyermann - Carapils	0.5 kg *(7.2%)*	78 %	4
Grain	Acid Malt	0.1 kg *(1.4%)*	58.7 %	6
Grain	Strzegom Monachijski typ I	1.3 kg *(18.8%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	60 min	12.5 %
Boil	Sorachi Ace	15 g	20 min	12.5 %
Boil	Sorachi Ace	55 g	1 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min