

# Sorachi APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.6 kg (90.2%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 0.5 kg (9.8%)  | 79 %  | 10  |

## Hops

| Use for    | Name              | Amount | Time     | Alpha acid |
|------------|-------------------|--------|----------|------------|
| First Wort | Warrior           | 10 g   | 60 min   | 15.5 %     |
| Whirlpool  | Sorachi Ace       | 20 g   | 1 min    | 10 %       |
| Whirlpool  | Lublin (Lubelski) | 10 g   | 1 min    | 4 %        |
| Dry Hop    | Sorachi Ace       | 40 g   | 3 day(s) | 10 %       |
| Dry Hop    | Lublin (Lubelski) | 20 g   | 3 day(s) | 4 %        |

## Yeasts

| Name         | Type | Form    | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| Safale US-05 | Ale  | Culture | 300 g  | Fermentis  |