

#30 Sorachi Ace Single Hop IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **100**
- SRM **4.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 9 kg (81.8%) | 85 % | 7 |
| Grain | Rice, Flaked | 2 kg (18.2%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 100 g | 60 min | 11.2 % |
| Boil | Sorachi Ace | 100 g | 30 min | 11.2 % |
| Boil | Sorachi Ace | 100 g | 5 min | 11.2 % |
| Dry Hop | Sorachi Ace | 60 g | 7 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 60 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|------|------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |
| Water Agent | Gips piwowarski | 8 g | Mash | 75 min |