

## #55 American Stout SH Sorachi Ace

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **37.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Steps

- Temp **69 C**, Time **55 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **4.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **55 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.63 kg (40.1%)	81 %	4
Grain	Pszeniczny	0.17 kg (10.8%)	85 %	4
Grain	Rye Malt	0.17 kg (10.8%)	63 %	10
Grain	Płatki owsiane	0.17 kg (10.8%)	85 %	3
Grain	Castle Cara Ruby	0.08 kg (5.1%)	78 %	45
Grain	Castle Cafe Light	0.08 kg (5.1%)	75.5 %	250
Grain	Weyermann - Chocolate Rye	0.06 kg (3.8%)	20 %	650
Grain	Weyermann - Dehusked Carafa III	0.13 kg (8.3%)	70 %	1400
Sugar	Milk Powder	0.08 kg (5.1%)	51 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	5 g	40 min	12.7 %
Whirlpool	Sorachi Ace	25 g	0 min	12.7 %
Dry Hop	Sorachi Ace	30 g	3 day(s)	10 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Dry	41.79 g	Danstar

### **Notes**

- 9.02 odczyt z refraktometru 8,3 Bx  
*Feb 9, 2021, 1:54 PM*