

## #7 Sorachi Ace Single Hop IPA

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- Gravity **14.3 BLG**
- ABV ---
- IBU **110**
- SRM **4.9**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg (81.8%)	85 %	6
Grain	Rice, Flaked	2 kg (18.2%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	100 g	60 min	12.5 %
Boil	Sorachi Ace	100 g	30 min	12.5 %
Boil	Sorachi Ace	100 g	5 min	12.5 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min