

# GEJSZA SINGLE HOP SORACHI ACE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **8.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.4 kg (87.5%)	80 %	5
Grain	Caramel/Crystal Malt - 20L	0.05 kg (3.1%)	75 %	39
Grain	Simpsons wheat	0.1 kg (6.3%)	75 %	5
Grain	Simpsons - Golden Naked Oats	0.05 kg (3.1%)	73 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	7 g	60 min	10 %
Boil	Sorachi Ace	5 g	30 min	10 %
Boil	Sorachi Ace	5 g	10 min	10 %
Aroma (end of boil)	Sorachi Ace	10 g	0 min	10 %
Dry Hop	Sorachi Ace	10 g	1 day(s)	10 %
Dry Hop	Sorachi Ace	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 04	Ale	Dry	5 g	---