

Saison Sorachi Ace

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **22**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **67 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|--------|-----|
| Grain | Pilzneński | 6.11 kg (83.4%) | 81 % | 4 |
| Sugar | Candi Sugar, Clear | 1.22 kg (16.6%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 15 g | 60 min | 10 % |
| Boil | Sorachi Ace | 20 g | 30 min | 10 % |
| Boil | Sorachi Ace | 65 g | 0 min | 10 % |
| Dry Hop | Sorachi Ace | 100 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 500 ml | Fermentum Mobile |

Notes

- fermentacja 22C
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.