

## Session IPA - Sorachi Ace & African Queen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **79**
- SRM **2.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (90.9%)	81 %	2.5
Grain	Crisp Oat Flakes	0.4 kg (9.1%)	83 %	7.4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	10 %
Boil	Sorachi Ace	7 g	55 min	10 %
Boil	African Queen	8 g	55 min	13.5 %
Boil	African Queen	15 g	15 min	13.5 %
Whirlpool	African Queen	27 g	30 min	13.5 %
Whirlpool	Sorachi Ace	43 g	30 min	10 %
Dry Hop	Sorachi Ace	30 g	5 day(s)	10 %
Dry Hop	African Queen	50 g	5 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	40 ml	Fermentum Mobile

### Notes

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

- Bardzo dziwne w smaku  
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