

# Sorachi Ace Single Hop

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **69 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (48.6%)	79 %	6
Grain	Pszeniczny	0.7 kg (12.6%)	80 %	4
Grain	Pilznieński	1.5 kg (27%)	81 %	4
Sugar	Candi Sugar, Clear	0.65 kg (11.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Sorachi Ace	50 g	7 day(s)	12 %
Aroma (end of boil)	Sorachi Ace	20 g	1 min	12 %
Boil	Sorachi Ace	20 g	10 min	12 %
Boil	Sorachi Ace	30 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	5 min
Spice	Skórki cytryny	30 g	Boil	5 min