

# Sorachi IPA 5

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.05 kg (80.6%)	80 %	5
Grain	Viking Munich Malt	0.61 kg (8.1%)	78 %	18
Grain	Viking Wheat Malt	0.61 kg (8.1%)	83 %	5
Grain	Strzegom Karmel 150	0.24 kg (3.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	12.11 g	60 min	12.8 %
Aroma (end of boil)	Sorachi Ace	24.21 g	15 min	12.8 %
Dry Hop	Sorachi Ace	24.21 g	5 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.92 g	uwodnione

## Notes

- Zastąpiony Cara Crystal - Karmelowym 150  
*Feb 14, 2019, 11:58 PM*