

## #30 Sorachi Ace Single Hop IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **100**
- SRM **4.5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg (81.8%)	85 %	7
Grain	Rice, Flaked	2 kg (18.2%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	100 g	60 min	11.2 %
Boil	Sorachi Ace	100 g	30 min	11.2 %
Boil	Sorachi Ace	100 g	5 min	11.2 %
Dry Hop	Sorachi Ace	60 g	7 day(s)	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	60 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	10 g	Boil	10 min
Water Agent	Gips piwowarski	8 g	Mash	75 min