

## #44 Sorachi Ace Single Hop IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **100**
- SRM **3.9**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 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 **16.9 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 **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (80%)	82 %	6
Grain	Rice, Flaked	1.125 kg (20%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	50 g	60 min	11.8 %
Boil	Sorachi Ace	50 g	30 min	11.8 %
Boil	Sorachi Ace	50 g	5 min	11.8 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	4 g	Mash	75 min
Fining	Whirfloc	1.25 g	Boil	15 min