

# IPA Citra Sorachi Ace

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **61**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount     | Yield | EBC |
|-------|---------------------------|------------|-------|-----|
| Grain | Weyermann - Pilsner Malt  | 1 kg (20%) | 81 %  | 5   |
| Grain | Pszeniczny                | 1 kg (20%) | 85 %  | 4   |
| Grain | Weyermann - Pale Ale Malt | 3 kg (60%) | 85 %  | 7   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | citra       | 20 g   | 60 min   | 13.7 %     |
| Boil                | Citra       | 30 g   | 15 min   | 12 %       |
| Boil                | Citra       | 20 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Citra       | 30 g   | 5 min    | 12 %       |
| Dry Hop             | Citra       | 50 g   | 4 day(s) | 12 %       |
| Boil                | Sorachi Ace | 25 g   | 5 min    | 10 %       |
| Dry Hop             | Sorachi Ace | 25 g   | 5 day(s) | 10 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 150 ml | FM         |