

ipa sorachi

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **4.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **70 C**, Time **40 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **70C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (57.1%)	80 %	7
Grain	Briess - Pilsen Malt	2 kg (28.6%)	80.5 %	2
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Sorachi Ace	25 g	20 min	10 %
Boil	Sorachi Ace	30 g	10 min	10 %
Boil	Sorachi Ace	30 g	5 min	10 %
Whirlpool	Cascade	30 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis