

## SH sorachi ace

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- Gravity **12.6 BLG**
- ABV ---
- IBU **57**
- SRM **7.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (82.6%)	80 %	6
Grain	Pszeniczny	0.2 kg (4.3%)	85 %	4
Grain	Viking Munich Malt	0.5 kg (10.9%)	78 %	12
Grain	Caraaroma	0.1 kg (2.2%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	10 %
Boil	Sorachi Ace	20 g	30 min	10 %
Boil	Sorachi Ace	20 g	15 min	10 %
Boil	Sorachi Ace	20 g	5 min	10 %
Dry Hop	Sorachi Ace	50 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile