

# SH Sorachi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (39.6%)	80 %	5
Grain	Pilzński	2 kg (39.6%)	81 %	4
Grain	Pszeniczny	1 kg (19.8%)	85 %	4
Grain	Strzegom Karmel 300	0.05 kg (1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	10 %
Aroma (end of boil)	Sorachi Ace	30 g	20 min	10 %
Dry Hop	Sorachi Ace	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis