

# Single Hop Sorachi Ace

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.5 kg (40.3%) | 80.5 % | 6   |
| Grain | Słód pszeniczny weyermann | 2.5 kg (40.3%) | 82 %   | 5   |
| Grain | Płatki pszeniczne         | 1.2 kg (19.4%) | 85 %   | 3   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Sorachi Ace | 5 g    | 60 min   | 12.8 %     |
| Boil    | Sorachi Ace | 25 g   | 20 min   | 12.8 %     |
| Boil    | Sorachi Ace | 30 g   | 15 min   | 12.8 %     |
| Boil    | Sorachi Ace | 40 g   | 5 min    | 12.8 %     |
| Dry Hop | Sorachi Ace | 50 g   | 7 day(s) | 12.8 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |