

# Sorach Ace

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **0.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (45.5%)	79 %	---
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	---
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Sorachi Ace	15 g	1 min	10 %
Aroma (end of boil)	Simcoe	10 g	1 min	13.2 %
Dry Hop	Sorachi Ace	35 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---