

# Sorachi Ace APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale | 2.3 kg (92%) | 80 %  | 6   |
| Grain | Weyermann - Carapils | 0.2 kg (8%)  | 75 %  | 5   |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | USA Sorachi Ace | 10 g   | 60 min   | 12.2 %     |
| Boil                | USA Sorachi Ace | 10 g   | 15 min   | 12.2 %     |
| Aroma (end of boil) | USA Sorachi Ace | 20 g   | 0 min    | 12.2 %     |
| Dry Hop             | USA Sorachi Ace | 10 g   | 3 day(s) | 12.2 %     |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Safale US-05 IV | Ale  | Slant | 70 ml  | ---        |