

## sorachi ace ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (88.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.2 kg (11.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Dry Hop	Sorachi Ace	20 g	5 day(s)	10 %
Whirlpool	Sorachi Ace	20 g	30 min	10 %