

Sorachi Ace JaPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Oats, Flaked | 0.3 kg (12%) | 80 % | 2 |
| Grain | Briess - Pale Ale Malt | 0.8 kg (32%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 1.4 kg (56%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 10 g | 60 min | 13.3 % |
| Boil | Sorachi Ace | 5 g | 5 min | 13.3 % |
| Dry Hop | Sorachi Ace | 10 g | 3 day(s) | 13.3 % |