

# Sorachi AIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **80**
- SRM **10.6**
- Style **American IPA**

## 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (79.1%)	80 %	35
Grain	Płatki owsiane	0.3 kg (14%)	85 %	3
Grain	płatki ryżowe	0.15 kg (7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	20 g	60 min	14 %
Boil	Sorachi Ace	15 g	15 min	10 %
Boil	Mosaic	15 g	5 min	10 %
Dry Hop	Azacca	70 g	14 day(s)	14 %
Dry Hop	Sorachi Ace	15 g	14 day(s)	10 %
Dry Hop	Mosaic	15 g	14 day(s)	10 %

## Yeasts

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