

# Sorachi & Denali IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **61**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (87.5%)	80 %	5
Grain	Strzegom Pszeniczny	0.3 kg (7.5%)	81 %	6
Grain	Abbey Malt Weyermann	0.2 kg (5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	12.5 %
Boil	Denali	15 g	60 min	14.2 %
Whirlpool	Denali	15 g	0 min	14.2 %
hop stand 20min 77C				
Whirlpool	Sorachi Ace	15 g	0 min	12.5 %
hop stand 20min 77C				
Dry Hop	Sorachi Ace	30 g	2 day(s)	12.5 %
Dry Hop	Denali	30 g	2 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik	Ale	Slant	50 ml	Omega Yeast

## Extras

Type	Name	Amount	Use for	Time
Other	Pożywka Wyeast	4 g	Boil	10 min
Fining	Whirlflock	0.5 g	Boil	15 min
0,5 tabletki				