

Sorachi Single Hop

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (83.3%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (16.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 25 g | 30 min | 10 % |
| Boil | Sorachi Ace | 25 g | 15 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 50 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |