

# Sorachi Ace Lager

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **70**
- SRM **8.4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (82%)    | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (16.4%)  | 79 %  | 12  |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.6%) | 68 %  | 601 |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Sorachi Ace | 55 g   | 60 min   | 11.5 %     |
| Boil    | Sorachi Ace | 25 g   | 10 min   | 11.5 %     |
| Dry Hop | Sorachi Ace | 20 g   | 7 day(s) | 11.5 %     |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |