

# IPA Citra Sorachi Ace

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **61**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (20%)	81 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	20 g	60 min	13.7 %
Boil	Citra	30 g	15 min	12 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Boil	Sorachi Ace	25 g	5 min	10 %
Dry Hop	Sorachi Ace	25 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	150 ml	FM