

## Saison Sorachi Ace

- Gravity **18 BLG**
- ABV ---
- IBU **22**
- SRM **4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **67 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.11 kg (83.4%)	81 %	4
Sugar	Candi Sugar, Clear	1.22 kg (16.6%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Boil	Sorachi Ace	20 g	30 min	10 %
Boil	Sorachi Ace	65 g	0 min	10 %
Dry Hop	Sorachi Ace	100 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	500 ml	Fermentum Mobile