

Sorachi Ace

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (95.2%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|-----------|------------|
| Boil | Chinook | 25 g | 60 min | 12.8 % |
| Aroma (end of boil) | Sorachi Ace | 25 g | 0 min | 12.8 % |
| Whirlpool | Sorachi Ace | 25 g | 25 min | 12.8 % |
| Dry Hop | Sorachi Ace | 50 g | 25 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | --- |

Notes

- zacieranie w 70-68 stopni
chmienie whirlpool 25 min po schłodzeniu do ~75 stopni
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