

# 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