

# Sorachi Ace Single Hop IPA 2.0

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **73**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (90.9%)	80 %	8
Grain	Mieszanka	0.3 kg (9.1%)	80 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	12.5 %
Boil	Sorachi Ace	10 g	30 min	12.5 %
Boil	Sorachi Ace	10 g	15 min	12.5 %
Boil	Sorachi Ace	15 g	10 min	12.5 %
Boil	Sorachi Ace	15 g	5 min	12.5 %
Dry Hop	Sorachi Ace	40 g	4 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min