

# Sorachi Ace/Strata IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **44**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **29.8 liter(s)** of **76C** water or to achieve **52.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	9 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %
Dry Hop	Strata	50 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	20 g	---