

#32 SMASH SORACHI ACE APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	15 min	12.5 %
Whirlpool	Sorachi Ace	50 g	10 min	12.5 %
Dry Hop	Sorachi Ace	100 g	2 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs