

## #7 Sorachi Ace Single Hop IPA

- Gravity **19.3 BLG**
- ABV ---
- IBU **76**
- SRM **6.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	60 min	12.3 %
Boil	Sorachi Ace	30 g	30 min	12.3 %
Boil	Sorachi Ace	30 g	5 min	12.3 %
Dry Hop	Sorachi Ace	60 g	0 day(s)	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki kokosowe	100 g	Secondary	7 day(s)