

# ipa sorachi ace

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **6.7**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Pszeniczny	0.4 kg (8.9%)	85 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (17.8%)	79 %	16
Grain	Strzegom Karmel 30	0.3 kg (6.7%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	18 g	60 min	12.2 %
Boil	Sorachi Ace	20 g	20 min	12.2 %
Boil	Sorachi Ace	25 g	5 min	12.2 %
Dry Hop	Sorachi Ace	87 g	5 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	900 ml	White Labs