

# MOSAIC SORACHI ACE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Mosaic      | 10 g   | 60 min   | 12.3 %     |
| Aroma (end of boil) | Mosaic      | 20 g   | 15 min   | 12.3 %     |
| Whirlpool           | Mosaic      | 70 g   | 0 min    | 12.3 %     |
| Dry Hop             | Sorachi Ace | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Verdant IPA | Ale  | Dry  | 12 g   | LALLEMAND  |

## Extras

| Type   | Name       | Amount | Use for | Time  |
|--------|------------|--------|---------|-------|
| Fining | Whirlflock | 1 g    | Boil    | 5 min |