

# MOSAIC SORACHI ACE

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- 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