

# Sorachi Ace

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (95.2%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.8 %
Aroma (end of boil)	Sorachi Ace	25 g	0 min	12.8 %
Whirlpool	Sorachi Ace	25 g	25 min	12.8 %
Dry Hop	Sorachi Ace	50 g	25 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---

## Notes

- zacieranie w 70-68 stopni  
chmienie whirlpool 25 min po schłodzeniu do ~75 stopni  
*Dec 10, 2017, 12:02 PM*