

SORACHI ACE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (57.4%) | 80 % | 5 |
| Grain | Pilznieński | 1 kg (16.4%) | 81 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.4 kg (6.6%) | 75 % | 20 |
| Grain | Rice, Flaked | 0.8 kg (13.1%) | 70 % | 2 |
| Grain | Płatki owsiane | 0.4 kg (6.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Summit | 15 g | 60 min | 17 % |
| Boil | Sorachi Ace | 30 g | 15 min | 10 % |
| Boil | Summit | 15 g | 5 min | 17 % |
| Aroma (end of boil) | Sorachi Ace | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 100 g | Brewferm |