

# Sorachi Ace IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **59**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (74.6%)	80 %	7
Grain	Briess - 2 Row Carapils Malt	0.5 kg (7.5%)	75 %	3
Grain	Oats, Flaked	1.2 kg (17.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	10 g	70 min	13 %
Boil	Sorachi Ace	50 g	15 min	10 %
Aroma (end of boil)	Sorachi Ace	40 g	5 min	10 %
Whirlpool	Sorachi Ace	40 g	30 min	10 %
Dry Hop	Sorachi Ace	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	110 ml	Fermentis