

Sorachi Ace Pale Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **43**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Monachijski	0.5 kg (12.5%)	80 %	16
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Sorachi Ace	25 g	20 min	10 %
Aroma (end of boil)	Sorachi Ace	25 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar