

Sorachi Ace/Strata IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **44**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **29.8 liter(s)** of **76C** water or to achieve **52.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|-------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 9 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Dry Hop | Sorachi Ace | 50 g | 3 day(s) | 10 % |
| Dry Hop | Strata | 50 g | 3 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 20 g | --- |