

# Sorachi IPA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **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 **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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                   | Amount      | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (100%) | 80 %  | 7   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Magnum      | 25 g   | 40 min   | 13.5 %     |
| Boil      | Sorachi Ace | 30 g   | 10 min   | 10 %       |
| Dry Hop   | Sorachi Ace | 40 g   | 2 day(s) | 10 %       |
| Whirlpool | Sorachi Ace | 30 g   | 15 min   | 10 %       |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LaBrew Verdant IPA | Ale  | Dry  | 11 g   | Lallemand  |