

# GEJSZA SINGLE HOP SORACHI ACE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **8.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 1.4 kg (87.5%) | 80 %  | 5   |
| Grain | Caramel/Crystal Malt - 20L   | 0.05 kg (3.1%) | 75 %  | 39  |
| Grain | Simpsons wheat               | 0.1 kg (6.3%)  | 75 %  | 5   |
| Grain | Simpsons - Golden Naked Oats | 0.05 kg (3.1%) | 73 %  | 20  |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Sorachi Ace | 7 g    | 60 min   | 10 %       |
| Boil                | Sorachi Ace | 5 g    | 30 min   | 10 %       |
| Boil                | Sorachi Ace | 5 g    | 10 min   | 10 %       |
| Aroma (end of boil) | Sorachi Ace | 10 g   | 0 min    | 10 %       |
| Dry Hop             | Sorachi Ace | 10 g   | 1 day(s) | 10 %       |
| Dry Hop             | Sorachi Ace | 30 g   | 5 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 04 | Ale  | Dry  | 5 g    | ---        |