

#44 Sorachi Ace Single Hop IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **100**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (80%) | 82 % | 6 |
| Grain | Rice, Flaked | 1.125 kg (20%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 50 g | 60 min | 11.8 % |
| Boil | Sorachi Ace | 50 g | 30 min | 11.8 % |
| Boil | Sorachi Ace | 50 g | 5 min | 11.8 % |
| Dry Hop | Sorachi Ace | 50 g | 7 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|--------|------|--------|
| Water Agent | Gips piwowarski | 4 g | Mash | 75 min |
| Fining | Whirfloc | 1.25 g | Boil | 15 min |