

# Cydr Sorachi Ace

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **8**
- SRM **12.3**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Fermentables

| Type           | Name                       | Amount        | Yield  | EBC |
|----------------|----------------------------|---------------|--------|-----|
| Grain          | Caramel/Crystal Malt - 20L | 0.6 kg (3.2%) | 75 %   | 39  |
| Liquid Extract | Sok jabłkowy NFC           | 18 kg (96.8%) | 12.5 % | 6   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Whirlpool | Sorachi Ace | 40 g   | 10 min   | 10 %       |
| Dry Hop   | Sorachi Ace | 100 g  | 2 day(s) | 10 %       |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hornindal | Ale  | Slant | 100 ml | ---        |