

IPA Citra Sorachi Ace

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **61**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 1 kg (20%) | 81 % | 5 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 3 kg (60%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | citra | 20 g | 60 min | 13.7 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Boil | Sorachi Ace | 25 g | 5 min | 10 % |
| Dry Hop | Sorachi Ace | 25 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 150 ml | FM |