

ipa sorachi ace

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **6.7**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 0.4 kg (8.9%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (17.8%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.3 kg (6.7%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 18 g | 60 min | 12.2 % |
| Boil | Sorachi Ace | 20 g | 20 min | 12.2 % |
| Boil | Sorachi Ace | 25 g | 5 min | 12.2 % |
| Dry Hop | Sorachi Ace | 87 g | 5 day(s) | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 900 ml | White Labs |