

# ipa sorachi

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **4.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **70C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield  | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (57.1%) | 80 %   | 7   |
| Grain | Briess - Pilsen Malt   | 2 kg (28.6%) | 80.5 % | 2   |
| Grain | Pszeniczny             | 1 kg (14.3%) | 85 %   | 4   |

## Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil      | lunga       | 10 g   | 60 min | 11 %       |
| Boil      | Sorachi Ace | 25 g   | 20 min | 10 %       |
| Boil      | Sorachi Ace | 30 g   | 10 min | 10 %       |
| Boil      | Sorachi Ace | 30 g   | 5 min  | 10 %       |
| Whirlpool | Cascade     | 30 g   | 0 min  | 6 %        |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11 g   | Fermentis  |