

SH Sorachi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (39.6%) | 80 % | 5 |
| Grain | Pilzński | 2 kg (39.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (19.8%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 0.05 kg (1%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 30 g | 20 min | 10 % |
| Dry Hop | Sorachi Ace | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |