

# SMASH Sorachi Ace

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (100%) | 80 %  | 6   |

## Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil      | Sorachi Ace | 10 g   | 60 min | 10 %       |
| Boil      | Sorachi Ace | 15 g   | 15 min | 10 %       |
| Boil      | Sorachi Ace | 20 g   | 10 min | 10 %       |
| Boil      | Sorachi Ace | 30 g   | 5 min  | 10 %       |
| Whirlpool | Sorachi Ace | 50 g   | 10 min | 10 %       |
| Dry Hop   | Sorachi Ace | 50 g   | ---    | 10 %       |

## Yeasts

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