

Sorachi Ace IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **59**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (74.6%) | 80 % | 7 |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (7.5%) | 75 % | 3 |
| Grain | Oats, Flaked | 1.2 kg (17.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| First Wort | Chinook | 10 g | 70 min | 13 % |
| Boil | Sorachi Ace | 50 g | 15 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 40 g | 5 min | 10 % |
| Whirlpool | Sorachi Ace | 40 g | 30 min | 10 % |
| Dry Hop | Sorachi Ace | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 110 ml | Fermentis |