

# Sorachi IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	40 min	13.5 %
Boil	Sorachi Ace	30 g	10 min	10 %
Dry Hop	Sorachi Ace	40 g	2 day(s)	10 %
Whirlpool	Sorachi Ace	30 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LaBrew Verdant IPA	Ale	Dry	11 g	Lallemand