

Belgian Malts that Make Your Beer So Special

SORACHI ACE

BREWING QUALITY

High yield potential. Powerful lemon aroma, high bittering value and flavourful personality. A variety used for American Ales, Pale Ales, Wheat.





ORIGIN / HISTORY

Developed in Japan at Sapporo Breweries. Sorachi Ace was previously grown by Sapporo for use in their beers, but has since apparently been replaced by more recent varieties in Japan.

ACID COMPONENTS

Alpha Acids 11.0-12.0% w/w
Beta Acids 6.5-7.0% w/w
Cohumulone 25% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 1.2 –1.8 ml/100 g

Type Leaf Hops



Possible Substitutions:

Warrior, Simcoe, Columbus



Castle Malting - True Brewers know why!