

# Konkursowa APA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (86.8%)	80 %	5
Grain	Strzegom Karmel 150	0.11 kg (3.5%)	75 %	150
Grain	płatki jęczmienne	0.3 kg (9.6%)	--- %	---

## Hops

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