

# Little Sour Chili Tomato APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **3.7**
- Style **American Pale Ale**

## 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Zakwaszający	0.5 kg (10%)	80 %	6
Grain	Simpsons - Golden Promise	1 kg (20%)	81 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (10%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	20 min	13 %
Boil	Oktawia	25 g	20 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Pomidory w proszku	20 g	Mash	30 min
Spice	Chili	5 g	Mash	30 min
Spice	Pieprz	5 g	Mash	30 min
Flavor	Kwas Mlekowy	20 g	Mash	---
Spice	Sól Himalajska	10 g	Boil	5 min

## Notes

- PH Przed fermentacją ~4  
*Dec 9, 2019, 6:50 PM*