

# Sour APA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **42**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **74 %**
- 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	Viking Pale Ale malt	4.25 kg (85%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6
Grain	Strzegom Wiedeński	0.25 kg (5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Equinox	15 g	0 min	13.1 %
Boil	Sorachi Ace	50 g	30 min	10 %
Dry Hop	El Dorado	100 g	4 day(s)	15 %
Dry Hop	Equinox	35 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	kwas mlekowy	80 g	Bottling	---