

APA Sorachi Ace Test One

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **7.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|----------------|-------|-----|
| Grain | Mep©Pilsner | 4.2 kg (91.3%) | 80 % | 4 |
| Grain | Słód Karmelowy 600 - 1kg - Viking Malt | 0.1 kg (2.2%) | 70 % | 600 |
| Adjunct | Płatki owsiane | 0.3 kg (6.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--|--------|----------|------------|
| Boil | lunga 100g Chmiel granulat | 50 g | 10 min | 11 % |
| Whirlpool | Sorachi Ace 100g - USA Chmiel granulat | 50 g | 10 min | 12.5 % |
| Dry Hop | Sorachi Ace 100g - USA Chmiel granulat | 50 g | 3 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Fermentis S33 | Ale | Dry | 11.5 g | Fermentis |