

APA Sorachi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (48.8%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 0.5 kg (12.2%) | 81 % | 5 |
| Grain | Pszeniczny | 0.5 kg (12.2%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (12.2%) | 79 % | 10 |
| Grain | Jęczmień niesłodowany | 0.3 kg (7.3%) | 75 % | 2 |
| Grain | Płatki owsiane | 0.3 kg (7.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 12 g | 35 min | 13.9 % |
| Aroma (end of boil) | Sorachi Ace | 15 g | 5 min | 12 % |
| Whirlpool | Sorachi Ace | 20 g | 15 min | 12 % |
| Dry Hop | Sorachi Ace | 15 g | 5 day(s) | 12 % |
| Dry Hop | Sabro | 15 g | 5 day(s) | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | --- |