

Sour APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.4 kg (91.7%) | 82 % | 4 |
| Grain | Carahell | 0.2 kg (4.2%) | 77 % | 26 |
| Grain | Płatki orkiszowe | 0.2 kg (4.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 11.3 % |
| Dry Hop | Chinook | 75 g | 2 day(s) | 11.5 % |

Yeasts

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

Notes

- Zakwaszanie paczką Sanprobi przez 2 dni
Sep 13, 2018, 8:32 PM