

# APA Sorachi Ace Test One

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- 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