

# Konkursowa APA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.7 kg (86.8%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.11 kg (3.5%) | 75 %  | 150 |
| Grain | płatki jęczmienne    | 0.3 kg (9.6%)  | --- % | --- |

## Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil      | Sorachi Ace | 10 g   | 60 min | 10 %       |
| Boil      | Sorachi Ace | 10 g   | 30 min | 10 %       |
| Boil      | Sorachi Ace | 15 g   | 10 min | 10 %       |
| Whirlpool | Sorachi Ace | 15 g   | ---    | 10 %       |
| Dry Hop   | Sorachi Ace | 30 g   | ---    | 10 %       |