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

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