

## #11 low ALC

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **74 C**, Time **60 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **79.8C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Liquid Extract	Coopers LME - Amber	1 kg (25%)	78 %	32
Grain	Płatki owsiane	1 kg (25%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	60 min
Water Agent	mech irlndzk	5 g	Boil	5 min