

## #27 <0.5% APA

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **7**
- SRM **2.8**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (75%)	80 %	5
Grain	Pszeniczny	0.3 kg (12.5%)	85 %	4
Grain	Strzegom Monachijski typ I	0.1 kg (4.2%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.1 kg (4.2%)	75 %	30
Grain	Weyermann - Carapils	0.1 kg (4.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	5 g	60 min	10 %
Whirlpool	Cascade	8 g	60 min	6 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Idaho 7	10 g	3 day(s)	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	kwiat hibiskusu	20 g	Boil	50 min