

## Low ABV APA

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- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **8**
- SRM **2.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.9 kg (57.6%)	80.5 %	2
Grain	Oats, Flaked	0.6 kg (18.2%)	80 %	2
Grain	Briess - Wheat Malt, White	0.6 kg (18.2%)	85 %	5
Grain	Weyermann - Melanoiden Malt	0.1 kg (3%)	81 %	53
Grain	Caramel/Crystal Malt - 10L	0.1 kg (3%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lotus	10 g	15 min	15 %