

## Low alc ale

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **15**
- SRM **1.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

### Steps

- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **3.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.6 kg (37.5%)	80 %	3
Grain	Płatki owsiane	0.2 kg (12.5%)	85 %	3
Grain	Briess - Carapils Malt	0.2 kg (12.5%)	74 %	3
Grain	Żytni	0.2 kg (12.5%)	85 %	8
Sugar	Corn Sugar (Dextrose)	0.4 kg (25%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	30 min	10 %
Aroma (end of boil)	Mosaic	25 g	1 min	10 %
Boil	Mosaic	25 g	2 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	40 ml	Mangrove Jack's