

# Low Alc Pale Ale + Curacao

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **25**
- SRM **2.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (37.5%)	80 %	4
Grain	Malteurop Pale Ale	0.8 kg (25%)	80 %	5
Grain	Strzegom Pszeniczny	0.2 kg (6.3%)	81 %	6
Grain	Oats, Flaked	0.5 kg (15.6%)	80 %	2
Grain	Rye Malt	0.2 kg (6.3%)	63 %	10
Adjunct	Pszenica niesłodowana	0.3 kg (9.4%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum 2017	17 g	60 min	12.1 %
Aroma (end of boil)	Sybilla 2017	10 g	2 min	6.5 %
Whirlpool	Sybilla 2017	20 g	5 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc T	1 g	Boil	15 min
Spice	curacao	4 g	Boil	15 min