

## Low alko APA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.06 kg (53.9%)	80 %	5
Grain	Castle Malting - Wheat Blanc	0.76 kg (19.9%)	83 %	6
Grain	Płatki owsiane	1 kg (26.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	50 min	4.3 %
Boil	Nelson Sauvín	10 g	15 min	11.2 %
Boil	Citra	15 g	5 min	12.8 %
Boil	Nelson Sauvín	10.5 g	5 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	666 g	Fermentis

### Notes

- Płatki kleikowane osobno, dodane do zakończenia przerwy białkowej  
*Mar 31, 2020, 10:53 AM*