

# lowalc zytni

---

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU ---
- SRM **2.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (28.6%)   | 80 %  | 5   |
| Grain | Żytmi                | 1 kg (28.6%)   | 85 %  | 8   |
| Grain | Pszeniczny           | 1 kg (28.6%)   | 85 %  | 4   |
| Grain | Strzegom Pilzneński  | 0.5 kg (14.3%) | 80 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Chinook | 50 g   | 0 min    | 10.5 %     |
| Dry Hop   | Azacca  | 50 g   | 4 day(s) | 14 %       |

## Yeasts

| Name       | Type | Form   | Amount | Laboratory |
|------------|------|--------|--------|------------|
| oslo kveik | Ale  | Liquid | 800 ml | kveik      |