

# LOWLOW APA

---

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **29**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **82.8C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **10 min** at **79C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (55.6%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (11.1%)	82 %	5
Grain	Abbey Malt Weyermann	0.5 kg (11.1%)	75 %	45
Grain	Słód owsiany Fawcett	0.5 kg (11.1%)	61 %	5
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	20 g	20 min	18 %
Boil	Eureka!	30 g	5 min	18 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Eureka!	50 g	3 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
grodziskie	Ale	Liquid	1000 ml	fermentis