

# Niskoalko APA

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **16**
- 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 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **74 C**, Time **30 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **81.7C**
- Add grains
- Keep mash **30 min** at **74C**
- Keep mash **30 min** at **76C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (61.2%)	81 %	4
Grain	Pszeniczny	0.17 kg (5.2%)	85 %	4
Adjunct	Pszenica niesłodowana	0.3 kg (9.2%)	75 %	3
Grain	Żytni	0.3 kg (9.2%)	85 %	8
Grain	Carabelge	0.2 kg (6.1%)	80 %	30
Grain	Płatki owsiane	0.3 kg (9.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	10 %
Whirlpool	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	130 ml	Fermentis