

TB low alcohol Hazy APA

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **15**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **82 C**, Time **70 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **92.3C**
- Add grains
- Keep mash **70 min** at **82C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (38.5%)	79 %	16
Grain	Carabody	0.4 kg (15.4%)	79 %	8
Grain	Strzegom Karmel 30	0.2 kg (7.7%)	75 %	30
Grain	Dekstrynowy	0.2 kg (7.7%)	79 %	13
Grain	Żytni	0.2 kg (7.7%)	85 %	8
Grain	Zakwaszający	0.1 kg (3.8%)	79 %	6
Grain	Płatki owsiane	0.5 kg (19.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	10 min	9.5 %
Whirlpool	Ahtanum	40 g	10 min	5 %
Dry Hop	Summit	40 g	5 day(s)	17 %
Dry Hop	Sabro	40 g	5 day(s)	15 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %

Notes

- Summit dodajemy w trakcie burzliwej po 5-6 dniach
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