

# X LoAlc

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **20**
- SRM **8.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (57.1%)	79 %	22
Grain	Żytni	0.5 kg (14.3%)	85 %	8
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (14.3%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Centennial	25 g	15 min	10.5 %
Aroma (end of boil)	Centennial	25 g	5 min	10.5 %