

## Lowalco pale

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **23**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Steps

- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **4.5 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **60 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt  | 1.2 kg (80%) | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (20%) | 75 %  | 30  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 10 g   | 60 min   | 8.7 %      |
| Dry Hop | Cascade | 15 g   | 3 day(s) | 6.8 %      |
| Dry Hop | Simcoe  | 15 g   | 3 day(s) | 11.7 %     |