

# 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  |