Niskoalkoholowa APA

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **14**
- SRM **2.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **74 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **10 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(55.6%)*	80 %	5
Grain	Żytni	0.7 kg *(25.9%)*	85 %	8
Grain	Weyermann pszeniczny jasny	0.25 kg *(9.3%)*	80 %	6
Grain	Płatki owsiane	0.25 kg *(9.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Mosaic	15 g	0 min	10 %
Dry Hop	Citra	15 g	2 day(s)	12 %
Dry Hop	Mosaic	15 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.