

Tormodgarden low-alc APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (62%)	80 %	4
Grain	Żytni	1 kg (15.5%)	85 %	8
Grain	Płatki owsiane	0.8 kg (12.4%)	85 %	3
Grain	Fawcett - Pale Crystal	0.25 kg (3.9%)	72.8 %	90
Grain	Abbey Malt Weyermann	0.4 kg (6.2%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	20 min	12 %
Whirlpool	El Dorado	25 g	20 min	15 %
Whirlpool	Azacca	25 g	20 min	12 %
Dry Hop	Citra	75 g	3 day(s)	12 %
Dry Hop	El Dorado	75 g	3 day(s)	15 %
Dry Hop	Azacca	75 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Tormodgarden Kveik	Ale	Slant	70 ml	Norwegian Farmhouse
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywka dla drozdzy	3 g	Boil	2 min
Water Agent	Skórka z pomarańczy i grejfruta	30 g	Secondary	60 day(s)