Niskoalkoholowa apa

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **11**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.5 liter(s)**

Steps

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

Mash step by step

- Heat up **5 liter(s)** of strike water to **84.4C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg *(66.7%)*	81 %	4
Grain	Pszeniczny	0.1 kg *(6.7%)*	85 %	4
Grain	Abbey Castle	0.1 kg *(6.7%)*	80 %	45
Grain	Słód owsiany Fawcett	0.2 kg *(13.3%)*	61 %	5
Grain	Briess - 2 Row Carapils Malt	0.1 kg *(6.7%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10.83 g	15 min	10 %
Dry Hop	Citra	27.08 g	3 day(s)	12 %
Dry Hop	Mosaic	18.96 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	5.96 g	Safale

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