

# LOW ALC AMERICAN ALE

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **15**
- SRM **2.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (50%)   | 82 %  | 4   |
| Grain | Płatki pszeniczne   | 0.5 kg (16.7%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.5 kg (16.7%) | 85 %  | 3   |
| Grain | Płatki żytnie       | 0.5 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | lunga      | 5 g    | 60 min | 11 %       |
| Boil                | Centennial | 10 g   | 5 min  | 10.5 %     |
| Boil                | Simcoe     | 16 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Sabro      | 12 g   | 0 min  | 15 %       |
| Aroma (end of boil) | Mosaic     | 5 g    | 0 min  | 10 %       |

## Yeasts

| Name              | Type | Form   | Amount  | Laboratory       |
|-------------------|------|--------|---------|------------------|
| FM56 Wozem Jestem | Ale  | Liquid | 1000 ml | Fermentum Mobile |