

Low Alko APA

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **9**
- SRM **2.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **74 C**, Time **40 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **40 min** at **74C**
- Keep mash **30 min** at **76C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (73.5%)	81 %	4
Grain	Płatki owsiane	0.3 kg (8.8%)	70 %	3
Grain	Żytni	0.3 kg (8.8%)	85 %	8
Grain	Pszeniczny	0.3 kg (8.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar