

LOWLOW APA

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **14**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (65.6%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 0.3 kg (9.8%) | 82 % | 5 |
| Grain | Abbey Malt Weyermann | 0.2 kg (6.6%) | 75 % | 45 |
| Grain | Słód owsiany Fawcett | 0.4 kg (13.1%) | 61 % | 5 |
| Grain | Weyermann - Carapils | 0.15 kg (4.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 20 g | 15 min | 11 % |
| Dry Hop | Mosaic | 35 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | fermentis |