

# LOWLOW APA

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **14**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 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

## Notes

- - zacieranie 75-77°C
- - chmiel na zimno 3 dni w ciepłym, 3 dni cold crash

blg koncowe 4,7.  
gazowane na 2 jednostki CO2  
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