

Nagórnik - Niskoalkoholowe APA

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **27**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

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

Mash step by step

- Heat up **6 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (50%)	81 %	4
Grain	Pszeniczny	0.5 kg (25%)	85 %	4
Grain	Abbey Malt Weyermann	0.1 kg (5%)	75 %	45
Grain	Płatki owsiane	0.3 kg (15%)	85 %	3
Grain	Weyermann - Carapils	0.1 kg (5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	15 min	14 %
Boil	Sabro	10 g	5 min	14 %
Aroma (end of boil)	Sabro	10 g	10 min	14 %
Dry Hop	Sabro	60 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis