

# Niskoalkoholowe APA

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **11**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **85.4C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (65.6%)	80 %	4
Grain	Pszeniczny	0.3 kg (9.8%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (6.6%)	75 %	45
Grain	Chateau Oat	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
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
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	11.5 g	---