

# Fruit Low Alko APA

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **7**
- SRM **2.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **72 C**, Time **20 min**
- Temp **74 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **20 min** at **72C**
- Keep mash **30 min** at **74C**
- Keep mash **10 min** at **76C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (80.6%)	82 %	4
Grain	Żytni	0.3 kg (9.7%)	85 %	8
Adjunct	Pszenica niesłodowana	0.3 kg (9.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis