

# LEM| Low Alco American Pale Ale

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **24**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **28 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Malt Pilsneński | 2 kg (57.1%)   | 82 %  | 4   |
| Grain | Viking Malt Pszeniczny | 0.5 kg (14.3%) | 85 %  | 4   |
| Grain | Abbey Malt Weyermann   | 0.25 kg (7.1%) | 75 %  | 45  |
| Grain | Fawcett Owsiany        | 0.5 kg (14.3%) | 61 %  | 5   |
| Grain | Weyermann - Carapils   | 0.25 kg (7.1%) | 78 %  | 4   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 15 g   | 65 min   | 10 %       |
| Dry Hop | Citra  | 50 g   | 3 day(s) | 12 %       |
| Dry Hop | Mosaic | 35 g   | 3 day(s) | 10 %       |
| Boil    | Magnum | 5 g    | 65 min   | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |