

Lowlow

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **25**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (66.7%)	78 %	6
Grain	Żytni	0.25 kg (8.3%)	85 %	8
Grain	Płatki owsiane	0.25 kg (8.3%)	85 %	3
Grain	Abbey Malt Weyermann	0.25 kg (8.3%)	75 %	45
Grain	Biscuit Malt	0.25 kg (8.3%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	17 %
Dry Hop	Cashmere	50 g	4 day(s)	8.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis