

Niskoalkoholowy American Pale Ale

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **15**
- SRM **2.8**
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsneński - Viking Malt	1.2 kg (29.3%)	82 %	4
Grain	Simpsons - Golden Promise	2 kg (48.8%)	81 %	4
Grain	Briess - Carapils Malt	0.4 kg (9.8%)	74 %	3
Grain	Wheat, Flaked	0.5 kg (12.2%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	20 min	16 %
Dry Hop	Cascade	40 g	3 day(s)	5.8 %
Dry Hop	Amarillo	40 g	3 day(s)	8.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	Skórka cytryny	50 g	Boil	15 min
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