

Niskoalkoholowy Żytni American Pale Ale

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **15**
- SRM **4.9**
- 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 **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **76 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **60 min** at **76C**
- Keep mash **5 min** at **78C**
- Sparge using **23.9 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 (35.8%)	82 %	4
Grain	Żytni - Viking Malt	1 kg (29.9%)	63 %	10
Grain	Pszeniczny - Viking Malt	0.3 kg (9%)	83 %	5
Grain	Abbey Malt - Weyermann	0.2 kg (6%)	75 %	45
Grain	Oats, Flaked	0.5 kg (14.9%)	80 %	2
Grain	Cara Gold - Castle Malting	0.15 kg (4.5%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	15 min	9 %
Dry Hop	Cascade	40 g	3 day(s)	5.8 %
Dry Hop	Amarillo	40 g	3 day(s)	8.5 %
Boil	lunga (PL)	5 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11.5 g	Safale
--------------	-----	-----	--------	--------

Extras

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