LOWLOW APA

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **13**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(90.1%)*	79 %	6
Grain	Caramel/Crystal Malt - 60L	0.33 kg *(9.9%)*	74 %	118

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	15 min	11.7 %
Dry Hop	Mosaic	35 g	3 day(s)	11.7 %
Dry Hop	Citra	50 g	3 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis