LEM| Low Alco Milkshake APA

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **30**
- SRM **3.4**
- 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 **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **66.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- 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 Pilzneński	2 kg *(50%)*	82 %	4
Grain	Viking Malt Pszeniczny	0.5 kg *(12.5%)*	85 %	4
Grain	Abbey Malt Weyermann	0.25 kg *(6.3%)*	75 %	45
Grain	Weyermann - Carapils	0.25 kg *(6.3%)*	78 %	4
Grain	Płatki owsiane	0.5 kg *(12.5%)*	85 %	3
Sugar	Laktoza	0.5 kg *(12.5%)*	65 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	25 g	65 min	8.6 %
Boil	Huell Melon	25 g	10 min	6.2 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	0.5 g	Boil	15 min