

## LOWLOW APA

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **29**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **75 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **82.8C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **10 min** at **79C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 2.5 kg (55.6%) | 80 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (11.1%) | 82 %  | 5   |
| Grain | Abbey Malt Weyermann     | 0.5 kg (11.1%) | 75 %  | 45  |
| Grain | Słód owsiany Fawcett     | 0.5 kg (11.1%) | 61 %  | 5   |
| Grain | Weyermann - Carapils     | 0.5 kg (11.1%) | 78 %  | 4   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Eureka! | 20 g   | 20 min   | 18 %       |
| Boil    | Eureka! | 30 g   | 5 min    | 18 %       |
| Dry Hop | Citra   | 50 g   | 3 day(s) | 12 %       |
| Dry Hop | Eureka! | 50 g   | 3 day(s) | 18 %       |

### Yeasts

| Name       | Type | Form   | Amount  | Laboratory |
|------------|------|--------|---------|------------|
| grodziskie | Ale  | Liquid | 1000 ml | fermentis  |