

## #1 Low apa

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **14**
- SRM **2.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 1.5 kg (54.5%) | 80 %  | 4   |
| Grain | Żytni                | 0.25 kg (9.1%) | 85 %  | 8   |
| Grain | Słód owsiany Fawcett | 0.25 kg (9.1%) | 61 %  | 5   |
| Grain | Weyermann - Carapils | 0.25 kg (9.1%) | 78 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (18.2%) | 85 %  | 4   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | lunga  | 10 g   | 60 min   | 11 %       |
| Dry Hop | Mosaic | 50 g   | 3 day(s) | 10 %       |
| Dry Hop | Citra  | 50 g   | 3 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |