

#11 low ALC

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **74 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **79.8C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (50%) | 80 % | 5 |
| Liquid Extract | Coopers LME - Amber | 1 kg (25%) | 78 % | 32 |
| Grain | Płatki owsiane | 1 kg (25%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |
| Water Agent | mech irlndzk | 5 g | Boil | 5 min |