

43# Niskoalkoholowa APA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **14**
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **73 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **60 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (55.6%) | 80 % | 5 |
| Grain | Żytni | 0.3 kg (11.1%) | 85 % | 8 |
| Grain | Pszeniczny | 0.5 kg (18.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (14.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 10 g | 60 min | 10 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.2 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |