

Clone Radio - Low APA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **14**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **77 C**, Time **45 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **86.6C**
- Add grains
- Keep mash **45 min** at **77C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (67.8%) | 80 % | 4 |
| Grain | Owsiany castlemalting | 0.3 kg (10.2%) | 61 % | 5 |
| Grain | Żytmi | 0.3 kg (10.2%) | 85 % | 9 |
| Grain | Abbey Malt Weyermann | 0.2 kg (6.8%) | 75 % | 45 |
| Grain | Bestmalz Carmel Pils | 0.15 kg (5.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------------------|------------|--------|----------|------------|
| Boil | Iunga | 10 g | 15 min | 11 % |
| Whirlpool | Chinook | 20 g | 15 min | 11.7 % |
| Whirlpool | Cascade | 30 g | 0 min | 7.1 % |
| Hopstand 77 stopni - 30min | | | | |
| Dry Hop | Cascade | 40 g | 2 day(s) | 7.1 % |
| Dry Hop | Centennial | 50 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 120 ml | safbrew |