

Low ABV APA

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **8**
- SRM **2.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1.9 kg (57.6%) | 80.5 % | 2 |
| Grain | Oats, Flaked | 0.6 kg (18.2%) | 80 % | 2 |
| Grain | Briess - Wheat Malt, White | 0.6 kg (18.2%) | 85 % | 5 |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (3%) | 81 % | 53 |
| Grain | Caramel/Crystal Malt - 10L | 0.1 kg (3%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lotus | 10 g | 15 min | 15 % |