

Low Alcohol Hazy APA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU ---
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.25 kg (28.2%)	80 %	16
Grain	Viking Carabody malt	0.5 kg (11.3%)	80 %	8
Grain	Strzegom Karmel 30	0.25 kg (5.6%)	75 %	30
Grain	Cara-Pils/Dextrine	0.25 kg (5.6%)	72 %	4
Grain	Żytni	0.25 kg (5.6%)	85 %	8
Grain	Acid Malt	0.125 kg (2.8%)	58.7 %	6
Grain	Oats, Flaked	1 kg (22.6%)	80 %	2
Grain	Castle Pale Ale	0.4 kg (9%)	80 %	8
Grain	BESTMALZ - Best Wheat Malt	0.4 kg (9%)	82 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis