

lowalc zytni

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU ---
- SRM **2.8**
- 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 **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (28.6%)	80 %	5
Grain	Żytmi	1 kg (28.6%)	85 %	8
Grain	Pszeniczny	1 kg (28.6%)	85 %	4
Grain	Strzegom Pilzneński	0.5 kg (14.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	50 g	0 min	10.5 %
Dry Hop	Azacca	50 g	4 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
oslo kveik	Ale	Liquid	800 ml	kveik