

Niskoalkoholowe 2

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **37**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (52.6%)	79 %	6
Grain	Płatki żytnie	0.8 kg (21.1%)	80 %	3
Grain	Płatki orkiszowe	1 kg (26.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	30 min	8.8 %
Boil	Sorachi Ace	30 g	0 min	12.8 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %
Dry Hop	Vic Secret	30 g	7 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---