

TB low alcohol Hazy APA

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **15**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **82 C**, Time **70 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **92.3C**
- Add grains
- Keep mash **70 min** at **82C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (38.5%) | 79 % | 16 |
| Grain | Carabody | 0.4 kg (15.4%) | 79 % | 8 |
| Grain | Strzegom Karmel 30 | 0.2 kg (7.7%) | 75 % | 30 |
| Grain | Dekstrynowy | 0.2 kg (7.7%) | 79 % | 13 |
| Grain | Żytni | 0.2 kg (7.7%) | 85 % | 8 |
| Grain | Zakwaszający | 0.1 kg (3.8%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (19.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Whirlpool | Ahtanum | 40 g | 10 min | 5 % |
| Dry Hop | Summit | 40 g | 5 day(s) | 17 % |
| Dry Hop | Sabro | 40 g | 5 day(s) | 15 % |
| Dry Hop | Amarillo | 40 g | 5 day(s) | 9.5 % |

Notes

- Summit dodajemy w trakcie burzliwej po 5-6 dniach
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