

43# Niskoalkoholowa APA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **14**
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **73 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **60 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (55.6%)	80 %	5
Grain	Żytni	0.3 kg (11.1%)	85 %	8
Grain	Pszeniczny	0.5 kg (18.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (14.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	10 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis