

Fruit Low Alko APA

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **7**
- SRM **2.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **72 C**, Time **20 min**
- Temp **74 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **20 min** at **72C**
- Keep mash **30 min** at **74C**
- Keep mash **10 min** at **76C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (80.6%) | 82 % | 4 |
| Grain | Żytni | 0.3 kg (9.7%) | 85 % | 8 |
| Adjunct | Pszenica niesłodowana | 0.3 kg (9.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |