

Low Alko APA

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **9**
- SRM **2.5**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **74 C**, Time **40 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **40 min** at **74C**
- Keep mash **30 min** at **76C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (73.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (8.8%) | 70 % | 3 |
| Grain | Żytni | 0.3 kg (8.8%) | 85 % | 8 |
| Grain | Pszeniczny | 0.3 kg (8.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 30 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |