

Low alko APA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.06 kg (53.9%) | 80 % | 5 |
| Grain | Castle Malting - Wheat Blanc | 0.76 kg (19.9%) | 83 % | 6 |
| Grain | Płatki owsiane | 1 kg (26.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Sybilla | 20 g | 50 min | 4.3 % |
| Boil | Nelson Sauvín | 10 g | 15 min | 11.2 % |
| Boil | Citra | 15 g | 5 min | 12.8 % |
| Boil | Nelson Sauvín | 10.5 g | 5 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 666 g | Fermentis |

Notes

- Płatki kleikowane osobno, dodane do zakończenia przerwy białkowej
Mar 31, 2020, 10:53 AM