

## Low APA

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **11**
- SRM **8.6**
- 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 **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **76 C**, Time **50 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **50 min** at **76C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (20%)	80 %	5
Grain	Caramel pale	0.5 kg (20%)	75 %	8
Grain	Pale cookie	0.5 kg (20%)	80 %	7
Grain	Red ale	1 kg (40%)	80 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9 g	60 min	8.6 %
Dry Hop	Citra	25 g	40 day(s)	13.7 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	3 min	2.6 %
Dry Hop	Chinook	25 g	4 day(s)	13 %

### Notes

- Niskoalkoholowe APA. zacieranie w 76 stopniach.  
*Jul 7, 2019, 8:51 PM*