

## 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.  
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