

Niskoalkoholowe

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **60**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **4.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.15 kg (60.5%) | 79 % | 6 |
| Grain | Pszeniczny | 0.25 kg (13.2%) | 85 % | 4 |
| Adjunct | płatki jęczmienne | 0.25 kg (13.2%) | 1 % | --- |
| Adjunct | płatki żytnie | 0.25 kg (13.2%) | 1 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 30 min | 13 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.4 g | Fermentis |