

Tormodgarden low-alc APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (62%) | 80 % | 4 |
| Grain | Żytni | 1 kg (15.5%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.8 kg (12.4%) | 85 % | 3 |
| Grain | Fawcett - Pale Crystal | 0.25 kg (3.9%) | 72.8 % | 90 |
| Grain | Abbey Malt Weyermann | 0.4 kg (6.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Whirlpool | Citra | 25 g | 20 min | 12 % |
| Whirlpool | El Dorado | 25 g | 20 min | 15 % |
| Whirlpool | Azacca | 25 g | 20 min | 12 % |
| Dry Hop | Citra | 75 g | 3 day(s) | 12 % |
| Dry Hop | El Dorado | 75 g | 3 day(s) | 15 % |
| Dry Hop | Azacca | 75 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------|-----|-------|-------|---------------------|
| Tormodgarden Kveik | Ale | Slant | 70 ml | Norwegian Farmhouse |
|--------------------|-----|-------|-------|---------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------------|--------|-----------|-----------|
| Water Agent | Pozywka dla drozdzy | 3 g | Boil | 2 min |
| Water Agent | Skórka z pomarańczy i grejfruta | 30 g | Secondary | 60 day(s) |