

# LEM| Low Alco American Pale Ale

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **24**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **76 C**, Time **60 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilznieński	2 kg (57.1%)	82 %	4
Grain	Viking Malt Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Abbey Malt Weyermann	0.25 kg (7.1%)	75 %	45
Grain	Fawcett Owsiany	0.5 kg (14.3%)	61 %	5
Grain	Weyermann - Carapils	0.25 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	65 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %
Boil	Magnum	5 g	65 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis