

# Lowlow

---

- Gravity **9 BLG**
- ABV ---
- IBU **61**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2 kg (66.7%)   | 78 %  | 6   |
| Grain | Żytni                | 0.5 kg (16.7%) | 85 %  | 8   |
| Grain | Płatki owsiane       | 0.5 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 50 g   | 20 min   | 12 %       |
| Aroma (end of boil) | Mosaic | 25 g   | 5 min    | 10 %       |
| Dry Hop             | Mosaic | 25 g   | 4 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |