

Niskoalkoholowa apa

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **11**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.5 liter(s)**

Steps

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

Mash step by step

- Heat up **5 liter(s)** of strike water to **84.4C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (66.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.1 kg (6.7%) | 85 % | 4 |
| Grain | Abbey Castle | 0.1 kg (6.7%) | 80 % | 45 |
| Grain | Słód owsiany Fawcett | 0.2 kg (13.3%) | 61 % | 5 |
| Grain | Briess - 2 Row Carapils Malt | 0.1 kg (6.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|---------|----------|------------|
| Boil | Mosaic | 10.83 g | 15 min | 10 % |
| Dry Hop | Citra | 27.08 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 18.96 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 5.96 g | Safale |