LOWLOW APA

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **14**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(65.6%)*	80 %	4
Grain	Słód pszeniczny Bestmalz	0.3 kg *(9.8%)*	82 %	5
Grain	Abbey Malt Weyermann	0.2 kg *(6.6%)*	75 %	45
Grain	Słód owsiany Fawcett	0.4 kg *(13.1%)*	61 %	5
Grain	Weyermann - Carapils	0.15 kg *(4.9%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	15 min	11 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.