

American Light Ale

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **52**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.3 kg (61.9%) | 80 % | 7 |
| Grain | Briess DME - Golden Light | 0.6 kg (28.6%) | 95 % | 8 |
| Grain | honig | 0.2 kg (9.5%) | 79 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Cascade | 20 g | 45 min | 6 % |
| Whirlpool | Centennial | 40 g | 20 min | 10.5 % |
| Whirlpool | Mosaic | 30 g | 20 min | 10 % |
| Boil | Cascade | 20 g | 5 min | 6 % |

Yeasts

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