

# American Light Ale

---

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **28**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **7.15 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (61.9%)	80 %	5
Grain	Golde Ale	0.6 kg (28.6%)	79 %	10
Grain	Honig	0.2 kg (9.5%)	72 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	40 g	20 min	6 %
Whirlpool	Mosaic	30 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	Fermentum Mobile