

Light Ale

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **14**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.6 kg (50%)	80 %	4
Grain	Pszoniczny	0.15 kg (12.5%)	85 %	4
Grain	Żytni	0.2 kg (16.7%)	85 %	8
Grain	Płatki pszeniczne	0.15 kg (12.5%)	85 %	3
Grain	Carared	0.1 kg (8.3%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11 g	---