

light ale

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **16**
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.8 kg (33.3%)	80 %	4
Grain	Pszeniczny	0.6 kg (25%)	85 %	4
Grain	Żytni	0.6 kg (25%)	85 %	8
Grain	Strzegom Wiedeński	0.4 kg (16.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski) (PL)-	10 g	60 min	4 %
Boil	Sybilla (PL)	15 g	15 min	4.6 %
Boil	Saaz (Czech Republic)-	10 g	15 min	2.95 %
Boil	Lublin (Lubelski) (PL)-	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	100 ml	domowe