

Peach Lite

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **4.5**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	karmelowy ciemny	0.5 kg (9.1%)	65 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	45 min	6 %
Boil	Cascade	20 g	30 min	6 %
Boil	Cascade	15 g	15 min	6 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Dry Hop	Cascade	25 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	11 ml	Fermentum Mobile