

#30 Light American Ale

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **13**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **76 C**, Time **45 min**
- Temp **85 C**, Time **5 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **45 min** at **76C**
- Keep mash **5 min** at **85C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (46.5%)	80 %	5
Grain	Dekstrynowy	0.5 kg (23.3%)	78 %	7
Grain	Płatki żytnie	0.4 kg (18.6%)	85 %	3
Grain	zakwaszający	0.05 kg (2.3%)	80 %	5
Grain	Pszeniczny Czekoladowy	0.05 kg (2.3%)	73 %	1001
Grain	Strzegom Karmel 600	0.04 kg (1.9%)	68 %	601
Sugar	Ananas sok 1l	0.11 kg (5.1%)	99 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Columbus/Tomahawk/Zeus	5 g	15 min	15.5 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Cascade	10 g	4 day(s)	6 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Notes

- Schłodzić breczkę do 78 st i wrzucić whirlpool
~2%abv
Jan 9, 2019, 1:36 AM