

American Light Ale

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **63**
- SRM **2.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.3 kg (61.9%) | 80 % | 5 |
| Grain | Golden Ale | 0.6 kg (28.6%) | 80 % | 11 |
| Grain | Honig | 0.2 kg (9.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Cascade | 40 g | 45 min | 6 % |
| Whirlpool | Centennial | 40 g | 20 min | 10.5 % |
| Whirlpool | Mosaic | 30 g | 20 min | 10 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 20 ml | Fermentum Mobile |