Lekki kontakt - american light ale

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **42**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.3 kg *(56.5%)*	79 %	6
Grain	golden ale malt	0.6 kg *(26.1%)*	78 %	8
Grain	honig	0.2 kg *(8.7%)*	78 %	8
Grain	Płatki owsiane	0.2 kg *(8.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	15 min	6 %
Whirlpool	Centennial	40 g	15 min	10.5 %
Whirlpool	Mosaic	30 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM