

# Light Pale Ale 11 Blg

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale    | 5 kg (95.2%)   | --- % | 4   |
| Grain | Abbey Malt Weyermann | 0.25 kg (4.8%) | 75 %  | 45  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Magnum | 20 g   | 60 min   | 13.5 %     |
| Boil    | Citra  | 30 g   | 10 min   | 12 %       |
| Boil    | Citra  | 30 g   | 1 min    | 12 %       |
| Dry Hop | Citra  | 40 g   | 7 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |