

# American light justice

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- Gravity **15.4 BLG**
- ABV ---
- IBU **26**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Castle Pale Ale            | 5 kg (76.9%)  | 80 %  | 8   |
| Grain | Briess - Wheat Malt, White | 1 kg (15.4%)  | 85 %  | 5   |
| Grain | Oats, Flaked               | 0.5 kg (7.7%) | 80 %  | 2   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Nelson Sauvín | 50 g   | 15 min   | 11.2 %     |
| Dry Hop | Nelson Sauvín | 50 g   | 5 day(s) | 11.2 %     |
| Dry Hop | orbit         | 50 g   | 5 day(s) | 11.8 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |