

Fun Light

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **72**
- SRM **3.7**
- 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 **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (57.4%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (42.6%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	0 min	10 %
Aroma (end of boil)	Azacca	50 g	45 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - California Lager	Lager	Dry	10 g	Wyeast Labs