

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 |