

## #71 American Light Ale

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **22**
- SRM **2.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	1.8 kg (64.3%)	82 %	6
Grain	Weyermann - Carapils	1 kg (35.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	10 min	13.2 %
Whirlpool	Mosaic	50 g	0 min	10 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile