

# American Light Ale

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- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **63**
- SRM **2.7**
- 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 **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.3 kg (61.9%) | 80 %  | 5   |
| Grain | Golden Ale           | 0.6 kg (28.6%) | 80 %  | 11  |
| Grain | Honig                | 0.2 kg (9.5%)  | 80 %  | 6   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Cascade    | 40 g   | 45 min   | 6 %        |
| Whirlpool | Centennial | 40 g   | 20 min   | 10.5 %     |
| Whirlpool | Mosaic     | 30 g   | 20 min   | 10 %       |
| Dry Hop   | Galaxy     | 100 g  | 3 day(s) | 15 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 20 ml  | Fermentum Mobile |