

American Light Ale 6Blg

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **42**
- SRM **2.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 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)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.3 kg (61.9%) | 79 % | 6 |
| Grain | golden ale malt | 0.6 kg (28.6%) | 78 % | 8 |
| Grain | honig | 0.2 kg (9.5%) | 78 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Cascade | 40 g | 15 min | 6 % |
| Whirlpool | Centennial | 40 g | 15 min | 10.5 % |
| Whirlpool | Mosaic | 30 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11 g | Mangrove Jack's |