

# American Light Ale 6Blg

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **17**
- SRM **1.7**

## 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 **20 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## 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 %	---
Grain	Honig	0.2 kg (9.5%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	15 min	6 %
Whirlpool	Centennial	40 g	0 min	10.5 %
Whirlpool	Mosaic	30 g	0 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	100 ml	Wyeast Labs

## Notes

- Chmiele na whirlpool na 20 minut, zadane drożdże bez startera. Leżakowanie 14 dni  
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