

# American light ale TB

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **31**
- SRM **2.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **29.5 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (54.2%)	80 %	5
Grain	viking golden ale malt	0.7 kg (23.7%)	80 %	10
Grain	viking honig malt	0.25 kg (8.5%)	79 %	6
Grain	Płatki żytnie	0.4 kg (13.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.4 %
Boil	Cascade	50 g	15 min	6 %
Whirlpool	Centennial	50 g	0 min	10.5 %
wirloop 80st 20 min				
Whirlpool	Mosaic	85 g	0 min	10 %