

# American Light Ale - Twój browar

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- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **36**
- SRM **3.4**
- 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 **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **73 C**, Time **0 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (61.9%)	80 %	10
Grain	Golden ale	0.6 kg (28.6%)	80 %	10
Grain	Honig	0.2 kg (9.5%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade Aromatyczny	40 g	45 min	6.9 %
Whirlpool	Centennial	40 g	0 min	10.5 %
Whirlpool	Mosaic	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	7 g	---