

American light justice

- Gravity **15.4 BLG**
- ABV ---
- IBU **26**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (76.9%) | 80 % | 8 |
| Grain | Briess - Wheat Malt, White | 1 kg (15.4%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (7.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Nelson Sauvin | 50 g | 15 min | 11.2 % |
| Dry Hop | Nelson Sauvin | 50 g | 5 day(s) | 11.2 % |
| Dry Hop | orbit | 50 g | 5 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |