

# American light justice

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- 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 Sauvín	50 g	15 min	11.2 %
Dry Hop	Nelson Sauvín	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