

## Exp Light Ale

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **66**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting Pale Ale Belgia	2.5 kg (55.6%)	80 %	8
Grain	Dekstrynowy Viking Malt	0.5 kg (11.1%)	72 %	4
Grain	Golden ale Strzegom	1 kg (22.2%)	80 %	12
Grain	Słód owsiany Fawcett	0.5 kg (11.1%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski szyszka	70 g	60 min	7 %
Boil	Marynka granulat	15 g	20 min	10 %
Boil	Marynka granulat	15 g	5 min	10 %
Aroma (end of boil)	Puławski	70 g	1 min	8.9 %
Aroma (end of boil)	Galaxy	30 g	1 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0 g	Boil	5 min
Fining	Żelatyna	0 g	Secondary	---