

Light ale - rehab

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **44**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	płatki ryżowe	0.4 kg (16%)	80 %	2
Grain	Briess - Pale Ale Malt	1.3 kg (52%)	80 %	7
Grain	Briess DME - Golden Light	0.6 kg (24%)	95 %	8
Grain	honig	0.2 kg (8%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	falconer's flight	30 g	60 min	10.7 %
Mash	Equinox	30 g	60 min	13.1 %
Boil	Cascade	40 g	15 min	6 %
Boil	Mosaic	30 g	15 min	10 %
Dry Hop	Centennial	60 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---