

light american ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **50**
- SRM **5.1**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.3 kg (7.5%)	80 %	6
Grain	Weyermann - Carapils	1 kg (25%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Simcoe	5 g	60 min	13 %
Boil	Simcoe	10 g	30 min	13 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Citra	10 g	5 min	12 %
Boil	Simcoe	10 g	5 min	13 %
Boil	Mosaic	10 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	12 g	Safale