

# Light Hoppy Pale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **22**
- SRM **9.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **5.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (52.6%)	80 %	6
Grain	Platki owsiane	0.5 kg (26.3%)	60 %	3
Grain	Strzegom Monachijski typ II	0.3 kg (15.8%)	79 %	22
Grain	Special B Malt	0.1 kg (5.3%)	65.2 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	15 g	60 min	5.5 %
Dry Hop	Nelson Sauvign	20 g	3 day(s)	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis