

# Light Pale Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale Viking malt | 4 kg (72.7%)   | 80 %  | 5   |
| Grain | Žytni Viking Malt    | 1.5 kg (27.3%) | 81 %  | 7   |

## Hops

| Use for             | Name                | Amount | Time   | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil                | Centennial USA      | 25 g   | 45 min | 8.5 %      |
| Aroma (end of boil) | Styrian Golding SLO | 50 g   | 15 min | 4.2 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 100 ml | Fermentum Mobile |