

light pale ale

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **20**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.4 liter(s)**

Steps

- Temp **75 C**, Time **60 min**

Mash step by step

- Heat up **4.2 liter(s)** of strike water to **82.9C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 30	0.5 kg (41.7%)	75 %	30
Grain	Viking Pale Ale malt	0.5 kg (41.7%)	80 %	5
Grain	Płatki owsiane	0.2 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	45 min	11 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Citra	25 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale