

## Lite ale

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU ---
- SRM **2.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **7.5 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (66.7%)	81 %	4
Grain	Żytni	0.3 kg (20%)	85 %	8
Grain	Płatki owsiane	0.15 kg (10%)	60 %	3
Grain	Abbey Castle	0.05 kg (3.3%)	80 %	45