Lite ale

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **17**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	0.5 kg *(33.3%)*	80.5 %	2
Grain	Oats, Flaked	0.25 kg *(16.7%)*	80 %	2
Grain	Słód owsiany Fawcett	0.25 kg *(16.7%)*	61 %	5
Grain	Weyermann - Carapils	0.2 kg *(13.3%)*	78 %	4
Grain	Abbey Castle	0.2 kg *(13.3%)*	80 %	45
Grain	Carahell	0.1 kg *(6.7%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	6 g	60 min	11.3 %