

#30 Light American Ale

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **13**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **76 C**, Time **45 min**
- Temp **85 C**, Time **5 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **84C**
- Add grains
- Keep mash **45 min** at **76C**
- Keep mash **5 min** at **85C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1 kg (46.5%) | 80 % | 5 |
| Grain | Dekstrynowy | 0.5 kg (23.3%) | 78 % | 7 |
| Grain | Płatki żytnie | 0.4 kg (18.6%) | 85 % | 3 |
| Grain | zakwaszający | 0.05 kg (2.3%) | 80 % | 5 |
| Grain | Pszeniczny Czekoladowy | 0.05 kg (2.3%) | 73 % | 1001 |
| Grain | Strzegom Karmel 600 | 0.04 kg (1.9%) | 68 % | 601 |
| Sugar | Ananas sok 1l | 0.11 kg (5.1%) | 99 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 5 g | 15 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 10 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Citra | 10 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 10 g | 4 day(s) | 6 % |
| Dry Hop | Mosaic | 10 g | 4 day(s) | 10 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Notes

- Schłodzić brzeczkę do 78 st i wrzucić whirlpool
~2%abv
Jan 9, 2019, 1:36 AM