

American Light Ale

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **63**
- SRM **2.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (61.9%)	80 %	5
Grain	Golden Ale	0.6 kg (28.6%)	80 %	11
Grain	Honig	0.2 kg (9.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	45 min	6 %
Whirlpool	Centennial	40 g	20 min	10.5 %
Whirlpool	Mosaic	30 g	20 min	10 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile