

# American Light Ale

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **52**
- SRM **2.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.3 kg (61.9%)	80 %	7
Grain	Briess DME - Golden Light	0.6 kg (28.6%)	95 %	8
Grain	honig	0.2 kg (9.5%)	79 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	45 min	6 %
Whirlpool	Centennial	40 g	20 min	10.5 %
Whirlpool	Mosaic	30 g	20 min	10 %
Boil	Cascade	20 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis