

# American Light Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Bestmalz	1 kg (35.7%)	80.5 %	6
Grain	Heidelberg - Bestmalz	0.2 kg (7.1%)	80.5 %	2.5
Grain	Wiedeński - Strzegom	0.5 kg (17.9%)	79 %	10
Grain	Wheat, Torrified - Fawcett	0.4 kg (14.3%)	79 %	6
Grain	Cara Clair - Castle Malting	0.35 kg (12.5%)	78 %	4
Grain	Aroma - Castle Malting	0.15 kg (5.4%)	78 %	100
Grain	Żytńi - Fawcett	0.1 kg (3.6%)	81.2 %	8
Grain	Acid Malt - Bestmalz	0.1 kg (3.6%)	58.7 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	15 min	12 %
Whirlpool	Mosaic	5 g	---	12 %
Whirlpool	Citra	5 g	---	13.7 %
Whirlpool	Galaxy	5 g	---	14.5 %

Dry Hop	Mosaic	35 g	3 day(s)	12 %
Dry Hop	Citra	35 g	3 day(s)	13.7 %
Dry Hop	Simcoe	35 g	---	13.1 %
Dry Hop	Galaxy	35 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	Fermentis