

Exp Light Ale

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **67**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Castlemalting Pale Ale Belgia | 2.5 kg (55.6%) | 80 % | 8 |
| Grain | Dekstrynowy Viking Malt | 0.5 kg (11.1%) | 72 % | 4 |
| Grain | Golden ale Strzegom | 1 kg (22.2%) | 80 % | 12 |
| Grain | Słód owsiany Fawcett | 0.5 kg (11.1%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Puławski szyszka | 70 g | 70 min | 7 % |
| Boil | Marynka granulat | 15 g | 20 min | 10 % |
| Boil | Marynka granulat | 15 g | 5 min | 10 % |
| Aroma (end of boil) | Puławski | 70 g | 1 min | 7 % |
| Aroma (end of boil) | Galaxy | 30 g | 1 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|-------|
| Fining | Whirfloc | 0 g | Boil | 5 min |
| Fining | Żelatyna | 0 g | Secondary | --- |