

# Light Pale Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	4 kg (72.7%)	80 %	5
Grain	Žytni Viking Malt	1.5 kg (27.3%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial USA	25 g	45 min	8.5 %
Aroma (end of boil)	Styrian Golding SLO	50 g	15 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile