

# Light Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **8.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.2 kg (46.8%)	78 %	6
Grain	Lager Malt	2 kg (42.6%)	77 %	2
Grain	Strzegom Karmel 150	0.5 kg (10.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	70 g	60 min	3.15 %
szyszki				
Boil	Saaz (Czech Republic)	30 g	20 min	3.15 %
szyszki				
Boil	Saaz (Czech Republic)	27 g	1 min	3.15 %
szyszki				

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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