

## 29 light ale

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **49**
- SRM **2.9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.4 %
Dry Hop	citra	15 g	20 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis safebrew us-05	Ale	Dry	11 g	fermentis

### Notes

- wyszło 21l zeszło do 1blg, 15g citry na jakieś 3tyg cichej, 150g cukru na refermentację, filtrowane pończochą brązową  
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