

## 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 | ---   |