

Light ale

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **10**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **11.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **6.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **5.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **11.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Rye Malt	0.5 kg (35.7%)	80 %	7
Grain	Strzegom Wiedeński	0.2 kg (14.3%)	79 %	10
Grain	Słód owsiany Fawcett	0.3 kg (21.4%)	61 %	5
Liquid Extract	Syrup	0.3 kg (21.4%)	65 %	---
Grain	Melanoiden Malt	0.1 kg (7.1%)	80 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	5 min	12 %