

# Light Pale Ale 11 Blg

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (95.2%)	--- %	4
Grain	Abbey Malt Weyermann	0.25 kg (4.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Citra	30 g	10 min	12 %
Boil	Citra	30 g	1 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis