

American Light Ale - Twój browar

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **36**
- SRM **3.4**
- Style **American Pale 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 **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **73 C**, Time **0 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.3 kg (61.9%) | 80 % | 10 |
| Grain | Golden ale | 0.6 kg (28.6%) | 80 % | 10 |
| Grain | Honig | 0.2 kg (9.5%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil | Cascade Aromatyczny | 40 g | 45 min | 6.9 % |
| Whirlpool | Centennial | 40 g | 0 min | 10.5 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 7 g | --- |