

#6 Real Pale Ale

- Gravity **12.3 BLG**
- ABV ---
- IBU **43**
- SRM **8.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (75%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.3 kg (5%) | 79 % | 45 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.3%) | 75 % | 150 |
| Grain | Simpsons - Maris Otter | 1 kg (16.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 10 g | 60 min | 4.5 % |
| Boil | Target | 35 g | 60 min | 9 % |
| Boil | Fuggles | 20 g | 20 min | 4.5 % |
| Boil | Fuggles | 20 g | 10 min | 4.5 % |
| Boil | Target | 5 g | 50 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Brew Master Ale Yeast | Ale | Slant | 200 ml | Brew Master |