

# Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **11.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (88.9%)	83 %	6
Grain	Weyermann CaraBohemian Malt	0.5 kg (11.1%)	--- %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross	50 g	60 min	7 %
Aroma (end of boil)	Bramling Cross	50 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	13 ml	Fermentum Mobile

## Notes

- 14,3 blg  
19,4 kg brutto  
Nov 8, 2020, 11:55 AM