

# Ale Ceasar

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- Gravity **14.3 BLG**
- ABV ---
- IBU **28**
- SRM **10.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	78 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	30 g	65 min	4.7 %
Aroma (end of boil)	Bramling	30 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale