

# Angielskie Pale Ale

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- Gravity **17.1 BLG**
- ABV ---
- IBU **39**
- SRM **13.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.3 liter(s)**
- Total mash volume **0.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **0.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type           | Name                     | Amount        | Yield | EBC |
|----------------|--------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale         | 2 kg (95.2%)  | 80 %  | 35  |
| Grain          | Karmelowy Jasny<br>30EBC | 0.1 kg (4.8%) | 75 %  | 30  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 15 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 7.5 g  | 15 min | 4 %        |
| Boil    | Lublin (Lubelski) | 7.5 g  | 5 min  | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 7 g    | Safale     |