

English Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **8.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (63.6%) | 85 % | 7 |
| Grain | Weyermann - Monachijski typ I | 2 kg (18.2%) | 80 % | 15 |
| Grain | Caraamber | 2 kg (18.2%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Target | 60 g | 60 min | 9 % |
| Boil | East Kent Goldings | 90 g | 10 min | 5.1 % |
| Boil | Fuggles | 45 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Slant | 346 ml | White Labs |