

English Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **5.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.7 kg (90%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.15 kg (5%) | 75 % | 30 |
| Grain | Biscuit Malt | 0.15 kg (5%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 25 g | 35 min | 7 % |
| Boil | East Kent Goldings | 25 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11.5 g | Danstar |