

## English pale ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **7.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Abbey Malt Weyermann             | 0.2 kg (3.6%) | 75 %  | 45  |
| Grain | Viking Pale Ale malt             | 4 kg (72.7%)  | 80 %  | 5   |
| Grain | Monachijski                      | 1 kg (18.2%)  | 80 %  | 16  |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.6%) | 73 %  | 120 |
| Grain | Płatki owsiane                   | 0.1 kg (1.8%) | 85 %  | 3   |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Magnum        | 10 g   | 60 min   | 13.5 %     |
| Boil    | Marynka       | 15 g   | 60 min   | 10 %       |
| Boil    | Kent Goldings | 30 g   | 10 min   | 5.5 %      |
| Boil    | Kent Goldings | 30 g   | 5 min    | 5.5 %      |
| Dry Hop | Kent Goldings | 100 g  | 4 day(s) | 5.5 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 50 ml  | Fermentum Mobile |