

Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **12.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (78.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.8%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (7.8%) | 78 % | 4 |
| Grain | Strzegom Karmel 600 | 0.275 kg (4.3%) | 68 % | 601 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.4 % |
| Aroma (end of boil) | Styrian Golding | 30 g | 5 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |

Notes

- dodać MECH 20min przed końcem gotowania
Oct 24, 2018, 9:35 PM