

Proper Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **5.4**
- Style **Extra Special/Strong Bitter (English 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pale Ale Viking malt | 5 kg (87%) | 80 % | 5 |
| Grain | Pilzneński Viking malt | 0.5 kg (8.7%) | 80 % | 4 |
| Grain | Karmelowy Czerwony Viking malt | 0.25 kg (4.3%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Cascade USA (PL) | 20 g | 60 min | 7.1 % |
| Aroma (end of boil) | East Kent Goldings UK | 50 g | 15 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM12 W szkocką kratę | Ale | Liquid | 100 ml | --- |