

Tiny bottom pale ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **6.2**
- Style **Old 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (78.1%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.33 kg (7.2%)	75 %	20
Grain	BESTMALZ - Best Vienna	0.33 kg (7.2%)	80.5 %	9
Grain	Victory Malt	0.25 kg (5.4%)	73 %	49
Grain	Caramel/Crystal Malt - 60L	0.1 kg (2.2%)	74 %	118

Notes

- <https://www.clawhammersupply.com/blogs/moonshine-still-blog/tiny-bottom-pale-ale-homebrew-beer-recipe>
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