

# WEE Pale ALE

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **78**
- SRM **2.5**
- 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 **6.5 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **6.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (78.1%)	78 %	6
Grain	Barley, Flaked	0.16 kg (6.3%)	70 %	4
Sugar	Invert Sugar	0.4 kg (15.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	60 g	90 min	4.5 %
Boil	Northern Brewer	30 g	90 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale