

## English Pale Ale - cherry/strawberry

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **10**
- SRM **5.4**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **67 C**, Time **20 min**
- Temp **76 C**, Time **40 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	30
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	5 g	60 min	4.5 %
Boil	Bramling	20 g	30 min	6 %
Aroma (end of boil)	Fuggles	20 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale