

## A Pale Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **7**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński                  | 2 kg (33.3%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 2 kg (33.3%)  | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.5 kg (8.3%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt        | 1.5 kg (25%)  | 80 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Perle   | 20 g   | 60 min | 7 %        |
| Aroma (end of boil) | Marynka | 50 g   | 5 min  | 10 %       |

### Yeasts

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