PALE ALE #2 JASNY BRYTOL

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **4.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **376.3 liter(s)**
- Total mash volume **483.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Fawcett	100 kg *(93%)*	80 %	6.25
Grain	Cara Gold Crisp	7.5 kg *(7%)*	74.1 %	15.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	550 g	60 min	7.7 %
Whirlpool	Challenger	2500 g	15 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	2000 ml	White Labs

Notes

- Zgłoszenie 11,5°P
  Jan 23, 2025, 12:06 AM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.