

# English Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **8.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (63.6%)	85 %	7
Grain	Weyermann - Monachijski typ I	2 kg (18.2%)	80 %	15
Grain	Caraamber	2 kg (18.2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	60 g	60 min	9 %
Boil	East Kent Goldings	90 g	10 min	5.1 %
Boil	Fuggles	45 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	346 ml	White Labs