

English Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **5.5**

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 **29.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.75 kg (12.4%)	75 %	30
Grain	Viking Wheat Malt	0.8 kg (13.2%)	83 %	5
Grain	Viking Pale Ale malt	4.5 kg (74.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	40 g	60 min	8.1 %
Boil	Northdown	40 g	30 min	8.1 %
Aroma (end of boil)	Northdown	20 g	0 min	8.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min