

# English Pale Ale BUNKIER

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **7.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **53.3 liter(s)**
- Total mash volume **71 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **53.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **40.4 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	15 kg (84.5%)	80 %	5
Grain	Caramunich® typ I	1.5 kg (8.5%)	73 %	80
Grain	Platki owsiane	1 kg (5.6%)	85 %	3
Grain	Acid Malt	0.25 kg (1.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	75 g	50 min	7.5 %
Boil	Marynka	75 g	15 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	60 g	Safale