

# M1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **15.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	jasny	2.4 kg (66.7%)	100 %	15
Liquid Extract	rubin	1.2 kg (33.3%)	100 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12 %
Boil	Magnat	10 g	60 min	14 %
Aroma (end of boil)	Cascade PL	20 g	0 min	5.5 %
Aroma (end of boil)	Chinook PL	30 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Slant	100 ml	---