

# Pale ale

- Gravity **14.3 BLG**
- ABV ---
- IBU **27**
- SRM **11.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Castle Pale Ale             | 6 kg (88.6%)   | 80 %  | 8.5  |
| Grain | Castle Chateau Cara Clair   | 0.7 kg (10.3%) | 80 %  | 8    |
| Grain | Strzegom Karmel 600         | 0.05 kg (0.7%) | 80 %  | 601  |
| Grain | Strzegom Czekoladowy ciemny | 0.02 kg (0.3%) | 80 %  | 1200 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 25 g   | 75 min | 10 %       |
| Boil    | East Kent Goldings | 30 g   | 10 min | 5.1 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 10 ml  | Fermentum Mobile |