

# Styrian Pale Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (97.1%)	80 %	4
Grain	Cara Gold Castlemalting	0.15 kg (2.9%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	12 %
Boil	Styrian Golding	20 g	10 min	3.6 %
Whirlpool	Styrian Golding	20 g	10 min	3.6 %
Dry Hop	Styrian Golding	40 g	5 day(s)	3.6 %

## Yeasts

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