

# Tiny Bottom Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **6.8**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

| Type  | Name                     | Amount      | Yield | EBC |
|-------|--------------------------|-------------|-------|-----|
| Grain | ireks pale ale           | 8 kg (80%)  | 80 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 0.5 kg (5%) | 75 %  | 30  |
| Grain | Strzegom Karmel<br>150   | 0.3 kg (3%) | 75 %  | 150 |
| Grain | Strzegom Wiedeński       | 0.7 kg (7%) | 79 %  | 10  |
| Grain | Biscuit Malt             | 0.5 kg (5%) | 79 %  | 45  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 35 g   | 60 min | 11 %       |
| Boil                | Perle   | 35 g   | 25 min | 7 %        |
| Aroma (end of boil) | Fuggles | 30 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Fuggles | 30 g   | 2 min  | 4.5 %      |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 20 ml  | White Labs |