

Too Easy Pale Ale | 11 BLG

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **8.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.4 kg (77.4%)	80 %	7
Grain	Caramunich® typ I	0.5 kg (16.1%)	73 %	80
Grain	Pszeniczny	0.2 kg (6.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	25 min	5.1 %
Boil	Fuggles	30 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale