

# #1 English Pale Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **5.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (83.3%)	80 %	6
Grain	Monachijski	0.75 kg (12.5%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.25 kg (4.2%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	35 g	60 min	11 %
Boil	Progress	50 g	10 min	5.5 %
Dry Hop	East Kent Goldings	40 g	5 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---