

#2 BA Pale Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **19**
- SRM **6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (95%)	85 %	7
Grain	Carahell	0.2 kg (5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	east	20 g	60 min	5 %
Boil	Fuggles	20 g	15 min	4.5 %
Boil	Fuggles	10 g	5 min	4.5 %

Yeasts

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