

# ALE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **8.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (81.8%)	85 %	7
Grain	Weyermann - Caraamber	1 kg (18.2%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	30 g	10 min	6.1 %
Boil	English Golding	30 g	50 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11.5 g	---