

# BA Pale Ale 11

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **4.6**
- 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 **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.8 kg (95%)	80 %	7
Grain	Carahell	0.2 kg (5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	20 g	60 min	5 %
Aroma (end of boil)	Willamette	20 g	15 min	5 %
Aroma (end of boil)	Golding	10 g	5 min	5 %
Aroma (end of boil)	Willamette	10 g	5 min	5 %

## Yeasts

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