

BA Pale Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- 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 **24.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.8 kg (95%)	80 %	6.5
Grain	Carahell	0.2 kg (5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	20 g	60 min	5.2 %
Boil	Willamette	20 g	15 min	4.5 %
Aroma (end of boil)	Golding	10 g	5 min	5.2 %
Aroma (end of boil)	Willamette	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis