

English Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **10.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (46.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1.2 kg (42.9%)	79 %	22
Grain	Bestmalz Red X	0.15 kg (5.4%)	79 %	30
Grain	Strzegom Karmel 150	0.15 kg (5.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	6 %
Boil	Bramling	20 g	15 min	6 %
Boil	Fuggles	10 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	10 g	Lallemand