

# English Pale Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **5.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Maris Otter          | 2 kg (57.1%)   | 81 %  | 6   |
| Grain | Viking Pale Ale malt | 1 kg (28.6%)   | 80 %  | 5   |
| Grain | Colorado Honig       | 0.5 kg (14.3%) | 80 %  | 13  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Target     | 5 g    | 60 min | 9 %        |
| Boil    | Challenger | 10 g   | 30 min | 7 %        |
| Boil    | Fuggles    | 15 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Liquid | 50 ml  | Fermentum Mobile |