

OJ ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **6.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.6 kg (80%) | 80 % | 7 |
| Grain | Briess - Wheat Malt, White | 0.67 kg (14.9%) | 85 % | 5 |
| Grain | Simpsons - Caramalt | 0.23 kg (5.1%) | 76 % | 69 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Yeoman | 15 g | 60 min | 12 % |
| Aroma (end of boil) | Yeoman | 15 g | 10 min | 12 % |
| Whirlpool | Yeoman | 30 g | 0 min | 12 % |
| Dry Hop | Yeoman | 15 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 15 g | Safale |