

## Pale ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **4.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name            | Amount      | Yield | EBC |
|-------|-----------------|-------------|-------|-----|
| Grain | Pale Ale Flagon | 6 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 60 g   | 60 min | 3 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 60 g   | 3 min  | 3 %        |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11.5 g | ---        |