

# Pale Ale z resztek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **7.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (60.1%)	80 %	5
Grain	Pilznieński	0.9 kg (27%)	81 %	4
Grain	Fawcett - Crystal	0.21 kg (6.3%)	70 %	160
Grain	Vienna Malt	0.11 kg (3.3%)	78 %	8
Grain	Biscuit Malt	0.11 kg (3.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	8.8 %
Boil	East Kent Goldings	5 g	60 min	5.1 %
Boil	East Kent Goldings	12 g	10 min	5.1 %

## Notes

- burton  
*Mar 18, 2018, 2:30 AM*