

# Strong Ale

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **7.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | COOKIE Viking Malt   | 1 kg (15.4%)  | 72 %  | 40  |
| Grain | Płatki jęczmienne    | 0.5 kg (7.7%) | 70 %  | 5   |

## Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Hallertauer tradition | 60 g   | 40 min   | 5 %        |
| Aroma (end of boil) | Hallertauer tradition | 20 g   | 15 min   | 5 %        |
| Dry Hop             | Hallertauer tradition | 40 g   | 5 day(s) | 5 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |