Pale Ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **62**
- SRM **4.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg *(80%)*	79 %	6
Grain	Strzegom Monachijski typ I	0.6 kg *(15%)*	79 %	16
Grain	Castlemalting - Cara Clair	0.2 kg *(5%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	30 g	60 min	11 %
Aroma (end of boil)	Progress	40 g	30 min	5.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.