

paleee ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **6.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **65 C**, Time **65 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (95.2%)	78 %	6
Grain	Caramel/Crystal Malt - 40L	0.2 kg (4.8%)	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	20 g	45 min	10.5 %
Aroma (end of boil)	Nelson Sauvin	30 g	25 min	10.5 %
Dry Hop	Nelson Sauvin	30 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	7 g	safale

Notes

- odfermentowalo do 1.9!!! 6.8 alko
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