

# #1 English Pale Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **5.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.4 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 Malt (2 Row) UK       | 5 kg (83.3%)    | 80 %  | 6   |
| Grain | Monachijski                | 0.75 kg (12.5%) | 80 %  | 16  |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (4.2%)  | 80 %  | 20  |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Phoenix            | 35 g   | 60 min   | 11 %       |
| Boil    | Progress           | 50 g   | 10 min   | 5.5 %      |
| Dry Hop | East Kent Goldings | 40 g   | 5 day(s) | 5.1 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |