

## #6 Real Pale Ale

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- Gravity **12.3 BLG**
- ABV ---
- IBU **43**
- SRM **8.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale      | 4.5 kg (75%)  | 79 %  | 6   |
| Grain | Biscuit Malt           | 0.3 kg (5%)   | 79 %  | 45  |
| Grain | Strzegom Karmel 150    | 0.2 kg (3.3%) | 75 %  | 150 |
| Grain | Simpsons - Maris Otter | 1 kg (16.7%)  | 81 %  | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 10 g   | 60 min | 4.5 %      |
| Boil    | Target  | 35 g   | 60 min | 9 %        |
| Boil    | Fuggles | 20 g   | 20 min | 4.5 %      |
| Boil    | Fuggles | 20 g   | 10 min | 4.5 %      |
| Boil    | Target  | 5 g    | 50 min | 10.5 %     |

### Yeasts

| Name                  | Type | Form  | Amount | Laboratory  |
|-----------------------|------|-------|--------|-------------|
| Brew Master Ale Yeast | Ale  | Slant | 200 ml | Brew Master |