

# Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **11.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp              | 4 kg (88.9%)   | 83 %  | 6   |
| Grain | Weyermann<br>CaraBohemian Malt | 0.5 kg (11.1%) | --- % | 200 |

## Hops

| Use for             | Name           | Amount | Time   | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil                | Bramling Cross | 50 g   | 60 min | 7 %        |
| Aroma (end of boil) | Bramling Cross | 50 g   | 0 min  | 7 %        |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM52 Amerykański<br>Sen | Ale  | Liquid | 13 ml  | Fermentum Mobile |

## Notes

- 14,3 blg  
19,4 kg brutto  
Nov 8, 2020, 11:55 AM