

# Angielskie Pale Ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **4.5**

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

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (95.2%)	79 %	6
Grain	Strzegom Karmelowy Jasny	0.2 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lubelski	15 g	20 min	4 %
Boil	Lubelski	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Przepis z Homebeer  
<https://homebeer.pl/pl/p/Piwo-domowe-angielskie-PALE-ALE-12Blg-zestaw-ze-slodow/379>  
Apr 17, 2019, 9:52 PM