

## BA. Pale Ale 11.0\*Blg

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **4.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.75 kg (95%)	85 %	7
Grain	Carahell	0.25 kg (5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	25 g	60 min	5 %
Boil	Willamette	25 g	15 min	5 %
Aroma (end of boil)	Willamette	12.5 g	5 min	5 %
Aroma (end of boil)	Golding	12.5 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min