

# English Ale

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **11.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (58.1%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (11.6%)	79 %	22
Grain	Caramunich® typ I	0.5 kg (11.6%)	73 %	80
Grain	Barley, Flaked	0.5 kg (11.6%)	70 %	4
Sugar	Brown Sugar, Dark	0.3 kg (7%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	10.5 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.1 %

## Yeasts

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