

# English Pale Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (47.2%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (28.3%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.4%)	75 %	30
Grain	Płatki owsiane	0.5 kg (9.4%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Sovereign	20 g	15 min	6.1 %
Aroma (end of boil)	Challenger	25 g	0 min	5.8 %
Dry Hop	Fuggles	55 g	4 day(s)	4.5 %
Dry Hop	Sovereign	35 g	4 day(s)	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis