

# English Pale Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **8.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (89.3%)	83 %	6
Grain	Caramel/Crystal Malt - 160	0.4 kg (7.1%)	72 %	160
Grain	Facett - Torrified Wheat	0.2 kg (3.6%)	70 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	13.5 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Dry Hop	East Kent Goldings	50 g	5 day(s)	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	5 min	5.1 %

## Yeasts

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