

English Pale Ale - cherry/strawberry

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **10**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **76 C**, Time **40 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.7%) | 75 % | 30 |
| Grain | Viking Wheat Malt | 1 kg (15.4%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Fuggles | 5 g | 60 min | 4.5 % |
| Boil | Bramling | 20 g | 30 min | 6 % |
| Aroma (end of boil) | Fuggles | 20 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |