

# English Pale Ale - Light Bitter

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **32**
- SRM **7.5**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (47.8%)	80 %	5
Grain	Viking Cookie	0.3 kg (28.7%)	72 %	50
Grain	Płatki owsiane	0.2 kg (19.1%)	60 %	3
Sugar	Cukier Biały	0.045 kg (4.3%)	100 %	0

Do refermentacji.

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8 %
Aroma (end of boil)	lunga	5 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	5 g	Gozdawa