

# English Pale Ale

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- Gravity **9.2 BLG**
- ABV ---
- IBU **59**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **59 %**
- 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	Pale Ale	3.2 kg (80%)	80 %	4
Grain	Monachijski	0.6 kg (15%)	80 %	16
Grain	Cara-Pils/Dextrine	0.2 kg (5%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	30 g	60 min	11 %
Boil	Progress	40 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's