

# Epic Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **10.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (60.7%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (35.7%)	80 %	35
Liquid Extract	bursztynowy WES	0.1 kg (3.6%)	80 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Epic	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Fermentacja w temp 16 stopni, stopniowo zwikszana do 22 stopni. Odfermentowanie do 2 BLG. 72 gramy cukru na refermentacje w 150 ml wody.  
*Nov 28, 2017, 11:34 AM*