

# OJ ALE

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **6.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.6 kg (80%)	80 %	7
Grain	Briess - Wheat Malt, White	0.67 kg (14.9%)	85 %	5
Grain	Simpsons - Caramalt	0.23 kg (5.1%)	76 %	69

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yeoman	15 g	60 min	12 %
Aroma (end of boil)	Yeoman	15 g	10 min	12 %
Whirlpool	Yeoman	30 g	0 min	12 %
Dry Hop	Yeoman	15 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale