

Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **5.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **36.8 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (87%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.6 kg (6.5%) | 75 % | 30 |
| Grain | Briess - Aromatic Malt | 0.6 kg (6.5%) | 77 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |
| Boil | East Kent Goldings | 30 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5.1 % |