

## Pale ale

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- Gravity **14.3 BLG**
- ABV ---
- IBU **27**
- SRM **11.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (88.6%)	80 %	8.5
Grain	Castle Chateau Cara Clair	0.7 kg (10.3%)	80 %	8
Grain	Strzegom Karmel 600	0.05 kg (0.7%)	80 %	601
Grain	Strzegom Czekoladowy ciemny	0.02 kg (0.3%)	80 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	75 min	10 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	10 ml	Fermentum Mobile