

## Pale Ale sm 3

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **7 %**
- Size with trub loss **7.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **9.3 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **9.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (50%)	80 %	5
Grain	Viking Pilsner malt	1 kg (50%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	40 g	20 min	5.2 %
Whirlpool	Mosaic	15 g	4 min	10 %
Dry Hop	Sabro	15 g	4 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis