

Styrian Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (97.1%) | 80 % | 4 |
| Grain | Cara Gold Castlemalting | 0.15 kg (2.9%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Magnum | 18 g | 60 min | 12 % |
| Boil | Styrian Golding | 20 g | 10 min | 3.6 % |
| Whirlpool | Styrian Golding | 20 g | 10 min | 3.6 % |
| Dry Hop | Styrian Golding | 40 g | 5 day(s) | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |