

## #10 New England PALE ALE

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **3.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **21.9 liter(s)**

### Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt | 4.3 kg (81.1%) | 80 %  | 5   |
| Adjunct | Platki owsiane       | 1 kg (18.9%)   | 85 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 10 g   | 50 min   | 13.2 %     |
| Boil                | Amarillo | 10 g   | 50 min   | 9.5 %      |
| Boil                | Simcoe   | 10 g   | 15 min   | 13.2 %     |
| Boil                | Amarillo | 10 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 10 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Amarillo | 10 g   | 0 min    | 9.5 %      |
| Whirlpool           | Simcoe   | 20 g   | 15 min   | 13.2 %     |
| Whirlpool           | Amarillo | 20 g   | 15 min   | 9.5 %      |
| Dry Hop             | Simcoe   | 25 g   | 5 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 25 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Simcoe   | 25 g   | 2 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 25 g   | 2 day(s) | 9.5 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM55 Zielone<br>Wzgórze | Ale  | Liquid | 30 ml  | Fermentum Mobile |