

## #6 Real Pale Ale

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- Gravity **12.3 BLG**
- ABV ---
- IBU **43**
- SRM **8.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (75%)	79 %	6
Grain	Biscuit Malt	0.3 kg (5%)	79 %	45
Grain	Strzegom Karmel 150	0.2 kg (3.3%)	75 %	150
Grain	Simpsons - Maris Otter	1 kg (16.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.5 %
Boil	Target	35 g	60 min	9 %
Boil	Fuggles	20 g	20 min	4.5 %
Boil	Fuggles	20 g	10 min	4.5 %
Boil	Target	5 g	50 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brew Master Ale Yeast	Ale	Slant	200 ml	Brew Master