

# English Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **60 C**, Time **60 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **63.3C**
- Add grains
- Keep mash **60 min** at **60C**
- Keep mash **15 min** at **70C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (90.9%)	80.5 %	2
Grain	Caramunich® typ I	0.15 kg (5.5%)	73 %	80
Grain	Weyermann - Carapils	0.1 kg (3.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	25 g	30 min	8 %
Aroma (end of boil)	Marynka	25 g	2 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
London Ale III	Ale	Liquid	700 ml	wyeast

## Notes

- pH:  
mash 5,4  
boil 5,25  
knockout/post-boil 5,0

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