

# English Pale Ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **7.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4 kg (85.1%)   | 81 %  | 6   |
| Grain | Amber Malt             | 0.5 kg (10.6%) | 75 %  | 57  |
| Grain | Płatki owsiane         | 0.2 kg (4.3%)  | 60 %  | 3   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 6.8 %      |
| Boil    | Fuggles            | 30 g   | 30 min | 4.4 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g    | Mash    | 60 min |
| Fining      | Mech irlandzki  | 10 g   | Boil    | 10 min |