

English pale ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **7.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Pale Ale Fawcet | 5 kg (87.7%) | 90 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (8.8%) | 85 % | 50 |
| Grain | Caramel/Crystal Malt | 0.1 kg (1.8%) | 75 % | 120 |
| Grain | Caramel/Dark Crystal Malt | 0.1 kg (1.8%) | 75 % | 210 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 10 g | 60 min | 5.1 % |
| Boil | Fuggles | 10 g | 60 min | 6.1 % |
| Boil | East Kent Goldings | 15 g | 45 min | 5.1 % |
| Boil | Fuggles | 15 g | 45 min | 6.1 % |
| Boil | East Kent Goldings | 5 g | 5 min | 5.1 % |
| Boil | Fuggles | 5 g | 5 min | 6.1 % |

Yeasts

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