

English Pale Ale BUNKIER

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **7.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **53.3 liter(s)**
- Total mash volume **71 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **53.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **40.4 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 15 kg (84.5%) | 80 % | 5 |
| Grain | Caramunich® typ I | 1.5 kg (8.5%) | 73 % | 80 |
| Grain | Płatki owsiane | 1 kg (5.6%) | 85 % | 3 |
| Grain | Acid Malt | 0.25 kg (1.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 75 g | 50 min | 7.5 % |
| Boil | Marynka | 75 g | 15 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 60 g | Safale |