

Pale Ale

- Gravity **11 BLG**
- ABV ---
- IBU **63**
- SRM ---
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Pale Ale | 4 kg (80%) | --- % | --- |
| Grain | Monachijski | 0.75 kg (15%) | --- % | --- |
| Grain | Carmel Light | 0.25 kg (5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Phoenix | 38 g | 60 min | 10.9 % |
| Boil | Progress | 50 g | 10 min | 10.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale | Dry | 11.5 g | --- |

Notes

- Burzliwa 18-21* 7-10 dni
Cicha 18-21* 7dni
Aug 11, 2016, 7:48 AM