

PALE ALE

- Gravity **11.9 BLG**
- ABV ---
- IBU **25**
- SRM **10.2**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (92.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | English Golding | 35 g | 60 min | 4.8 % |
| Boil | Fuggles | 25 g | 20 min | 4.5 % |
| Boil | Fuggles | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |