

## Pale Ale - BA

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- Gravity **10.1 BLG**
- ABV ---
- IBU **28**
- SRM **6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.8 kg (95%) | 85 %  | 7   |
| Grain | Carahell                  | 0.2 kg (5%)  | 77 %  | 26  |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Kent Goldings | 30 g   | 55 min | 5.5 %      |
| Boil    | Fuggles       | 30 g   | 10 min | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |