

paleee ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **6.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **65 C**, Time **65 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 4 kg (95.2%) | 78 % | 6 |
| Grain | Caramel/Crystal Malt - 40L | 0.2 kg (4.8%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 20 g | 45 min | 10.5 % |
| Aroma (end of boil) | Nelson Sauvín | 30 g | 25 min | 10.5 % |
| Dry Hop | Nelson Sauvín | 30 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 7 g | safale |

Notes

- odfermentowalo do 1.9!!! 6.8 alko
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