

## Proper Ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **5.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	5 kg (87%)	80 %	5
Grain	Pilzneński Viking malt	0.5 kg (8.7%)	80 %	4
Grain	Karmelowy Czerwony Viking malt	0.25 kg (4.3%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade USA (PL)	20 g	60 min	7.1 %
Aroma (end of boil)	East Kent Goldings UK	50 g	15 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	100 ml	---