

# Tiny Bottom Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **6.8**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	ireks pale ale	8 kg (80%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (5%)	75 %	30
Grain	Strzegom Karmel 150	0.3 kg (3%)	75 %	150
Grain	Strzegom Wiedeński	0.7 kg (7%)	79 %	10
Grain	Biscuit Malt	0.5 kg (5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	Perle	35 g	25 min	7 %
Aroma (end of boil)	Fuggles	30 g	10 min	4.5 %
Aroma (end of boil)	Fuggles	30 g	2 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	20 ml	White Labs