

#10 New England PALE ALE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **3.9**
- 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 **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (81.1%)	80 %	5
Adjunct	Platki owsiane	1 kg (18.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	50 min	13.2 %
Boil	Amarillo	10 g	50 min	9.5 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Whirlpool	Simcoe	20 g	15 min	13.2 %
Whirlpool	Amarillo	20 g	15 min	9.5 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile