

## #33 English Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **4.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 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	Viking Pale Ale malt	5.5 kg (95.7%)	80 %	5
Grain	Biscuit Malt	0.25 kg (4.3%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	20 min	11.5 %
Boil	Hallertau Tradition	30 g	10 min	5 %
Aroma (end of boil)	Hallertau Tradition	20 g	10 min	5 %
Dry Hop	Golding	100 g	2 day(s)	5 %

### Notes

- Wyladzanie do ~30 litrów. Gotowanie 75 minut.  
*Sep 22, 2020, 4:14 PM*