

## BA. Pale Ale 11.0\*Blg

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **4.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.75 kg (95%) | 85 %  | 7   |
| Grain | Carahell                  | 0.25 kg (5%)  | 77 %  | 26  |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Golding    | 25 g   | 60 min | 5 %        |
| Boil                | Willamette | 25 g   | 15 min | 5 %        |
| Aroma (end of boil) | Willamette | 12.5 g | 5 min  | 5 %        |
| Aroma (end of boil) | Golding    | 12.5 g | 5 min  | 5 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |

### Extras

| Type    | Name           | Amount | Use for | Time   |
|---------|----------------|--------|---------|--------|
| Finings | Mech irlandzki | 5 g    | Boil    | 15 min |