

Basic Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss --- %
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Płatki jęczmienne	2 kg (28.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8 %
Boil	Saaz (Czech Republic)	50 g	5 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Safale