

# English Pale Ale

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **5.5**
- 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 **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.2 kg (80%)	80 %	8
Grain	Monachijski	0.6 kg (15%)	80 %	16
Grain	Caramel/Crystal Malt - 20L	0.2 kg (5%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	20 g	50 min	11 %
Boil	Progress	20 g	10 min	5.5 %
Dry Hop	Progress	20 g	7 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	11.5 g	Mauribrew