

Pale Ale

- Gravity **13.4 BLG**
- ABV ---
- IBU **66**
- SRM **9.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **25 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (87.7%) | 81 % | 6 |
| Grain | Briess - Carabrown Malt | 0.5 kg (8.8%) | 79 % | 30 |
| Grain | Simpsons - Crystal Dark | 0.2 kg (3.5%) | 74 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Challenger | 100 g | 60 min | 7 % |
| Dry Hop | Kent Goldings | 100 g | 7 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Other | Irish moss | 5 g | Boil | 15 min |

Notes

- Golding hop only dry- hopping. First water temperature- 70 C degrees. Sweetness comes from used malt. This beer should be brighter than best bitter and much more bitter. If bitterness overlaps maltiness- it will be to improve.
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