

# pale ale 2020

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **35**
- SRM **3.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	2.1 kg (89.7%)	79 %	5
Grain	Briess - Wheat Malt, White	0.24 kg (10.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	35 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
verdant ipa	Ale	Dry	11 g	Danstar