

Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **12.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.4%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.8%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (7.8%)	78 %	4
Grain	Strzegom Karmel 600	0.275 kg (4.3%)	68 %	601
Grain	Weyermann - Acidulated Malt	0.1 kg (1.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.4 %
Aroma (end of boil)	Styrian Golding	30 g	5 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

Notes

- dodać MECH 20min przed końcem gotowania
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