

# Strong Ale

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **7.5**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	COOKIE Viking Malt	1 kg (15.4%)	72 %	40
Grain	Płatki jęczmienne	0.5 kg (7.7%)	70 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer tradition	60 g	40 min	5 %
Aroma (end of boil)	Hallertauer tradition	20 g	15 min	5 %
Dry Hop	Hallertauer tradition	40 g	5 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis