A Pale Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(33.3%)*	81 %	4
Grain	Strzegom Monachijski typ II	2 kg *(33.3%)*	79 %	22
Grain	Pszeniczny	0.5 kg *(8.3%)*	85 %	4
Grain	Viking Pale Ale malt	1.5 kg *(25%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Aroma (end of boil)	Marynka	50 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---