Proper Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **5.4**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	5 kg *(87%)*	80 %	5
Grain	Pilzneński Viking malt	0.5 kg *(8.7%)*	80 %	4
Grain	Karmelowy Czerwony Viking malt	0.25 kg *(4.3%)*	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade USA (PL)	20 g	60 min	7.1 %
Aroma (end of boil)	East Kent Goldings UK	50 g	15 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	100 ml	---