

A ProMash Recipe Printout

**BJCP Style and Style Guidelines**

08-C English Pale Ale, Extra Special/Strong Bitter

Min OG: 1.048      Max OG: 1.072  
 Min IBU: 30        Max IBU: 60  
 Min Clr: 12        Max Clr: 35        Color in EBC

**Recipe Specifics**

Batch Size (L): 15.00      Wort Size (L): 15.00  
 Total Grain (kg): 3.20  
 Anticipated OG: 1.050      Plato: 12.50  
 Anticipated EBC: 16.8  
 Anticipated IBU: 33.3  
 Brewhouse Efficiency: 77 %  
 Wort Boil Time: 90        Minutes

**Formulas Used**

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.  
 Final Gravity Calculation Based on Points.  
 Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg  
 % Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey  
 Hop IBU Formula Used: Rager

**Grain/Extract/Sugar**

%	Amount	Name	Origin	Potential	Color - EBC
93.8%	3.00 kg	Palemount 7		1.037	7
6.3%	0.20 kg	Cara Crystal 120		1.034	120

Potential represented as SG per pound per gallon.

**Hops**

Amount	Name	Form	Alpha	IBU	Boil Time
14.00 g.	Northern Brewer	Whole	9.30	28.5	90 min.
20.00 g.	Tuinhop 2007	Whole	3.00	4.8	25 min.

**Yeast**

Danstar London



**Mash Schedule**

Mash Type: Single Step

Grain kg: 3.20  
 Water Qts: 11.84      - Before Additional Infusions  
 Water L: 11.20        - Before Additional Infusions

L Water Per kg Grain: 3.50 - Before Additional Infusions

Saccharification Rest Temp: 66      Time: 40  
 Mash-out Rest Temp: 75            Time: 10  
 Sparge Temp: 0                      Time: 0

Total Mash Volume L: 13.34 - Dough-In Infusion Only

All temperature measurements are degrees Celsius.