

\$ Bitwa o Anglię #V (oryginał)

- Gravity **12.1 BLG**
- ABV ---
- IBU **36**
- SRM **8.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **64.4 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **67.5 C**, Time **60 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **55.9C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **67.5C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (89.6%)	80 %	8
Grain	Carahell	0.7 kg (10.4%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	23 g	60 min	5.5 %
Aroma (end of boil)	Sovereign	23 g	15 min	6.1 %
Aroma (end of boil)	Marynka	40 g	15 min	9.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Cascade	25 g	3 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04 - starter	Ale	Dry	2000 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech	10 g	Boil	15 min