

#5 Lemmy

- Gravity **13.1 BLG**
- ABV ---
- IBU **29**
- SRM **9.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (18.1%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 4 kg (72.5%) | 82 % | 4 |
| Grain | Viking 150 Caramel malt | 0.5 kg (9.1%) | 80 % | 140 |
| Grain | Jęczmień palony | 0.02 kg (0.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Challenger | 30 g | 10 min | 7.6 % |
| Boil | Fuggles | 40 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |