

# England Glory by T.E.A TIME

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **4.9**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (74.1%)	80 %	5
Grain	Monachijski	1 kg (24.7%)	80 %	16
Grain	Amber Malt	0.05 kg (1.2%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	35 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

## Notes

- Burzliwa 7 dni w temp 16-18 C  
Cicha 7-10 dni  
*Apr 13, 2020, 11:40 AM*