

Ful aroma hops

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **5.1**
- 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 **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.25 kg (71.1%) | 79 % | 6 |
| Grain | Carared | 0.42 kg (9.2%) | 85 % | 8 |
| Grain | Monachijski | 0.9 kg (19.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 30 g | 60 min | 7.3 % |
| Boil | Perle | 10 g | 10 min | 5.4 % |