

# God save the King

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **12.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **33.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **43 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp    | 5 kg (37%)     | 83 %  | 6   |
| Grain | Viking Golden ale    | 5 kg (37%)     | 80 %  | 12  |
| Grain | Karmelowy Czerwony   | 1.5 kg (11.1%) | 75 %  | 59  |
| Grain | Caramel/Crystal Malt | 1 kg (7.4%)    | 75 %  | 160 |
| Grain | Viking melanoidynowy | 1 kg (7.4%)    | 75 %  | 70  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 20 g   | 60 min | 7.9 %      |
| Boil    | East Kent Goldings | 50 g   | 30 min | 6.3 %      |
| Boil    | East Kent Goldings | 50 g   | 10 min | 4.6 %      |
| Boil    | Enigma (AUS)       | 50 g   | 5 min  | 18.1 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale  | Dry  | 23 g   | Fermentis  |

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Brzeczka 11.05  
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