

King Arthur

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **79.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (84%) | 85 % | 5 |
| Grain | Strzegom Karmel 300 | 0.25 kg (4.2%) | 85 % | 299 |
| Grain | pszeniczny ciemny | 0.2 kg (3.4%) | 80 % | 14 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (3.4%) | 80 % | 22 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (1.7%) | 80 % | 128 |
| Grain | Pszeniczny | 0.2 kg (3.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 6.1 % |
| Boil | Perle | 40 g | 15 min | 4.4 % |
| Boil | Perle | 20 g | 15 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|--------|---------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 1000 ml | Fermentum Mobile |
|----------------------------|-----|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g | Mash | --- |
| Fining | mech irlandzki | 5 g | Boil | 15 min |

Notes

- Warka XXIII
uzyskałem ~25l ~12blg.
po gotowaniu:
13,1 blg
temperatura fermentacji 19stopni (równno, bo w lodówce).
cicha 9 dni w temp 15,8
blg końcowe 2,5
Dec 8, 2017, 5:41 PM