

## Na rozruch drożdży

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **10.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (65.2%)	80 %	5
Grain	Crystal malt EBC Thomas Fawcett	0.3 kg (13%)	70 %	160
Grain	Słód owsiany Fawcett	0.5 kg (21.7%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.8 %
Boil	Marynka	10 g	10 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Whc po stoucie na bitwy	Ale	Slant	150 ml	Whc