

Prima aprilis US-05 01.04.2025r

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **20.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **73 C**, Time **5 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **67C**
- Keep mash **5 min** at **73C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Crisp Pale Ale | 4 kg (70.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (8.8%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.8%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.5 kg (8.8%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.7%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | CTZ | 25 g | 60 min | 14.5 % |
| Aroma (end of boil) | Huell Melon | 50 g | 10 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1 g | Boil | 5 min |