

SPA DAY

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **10.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Specjal W	0.25 kg (4.1%)	68 %	300
Grain	weyermann - rauchmalz	1 kg (16.5%)	70 %	6
Grain	Weyermann - Pale Ale Malt	4 kg (66.1%)	85 %	7
Grain	Rice, Flaked 45°C	0.4 kg (6.6%)	70 %	2
Grain	Oats, Flaked 45°C	0.4 kg (6.6%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Boil	East Kent Goldings	50 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka suszona	150 g	Boil	15 min
Flavor	Mango - suszone	100 g	Boil	20 min
Flavor	Gruszka - suszona	45 g	Boil	20 min