

## 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        |