

EngliszPiwo

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **10**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (85%)	80 %	5
Grain	Caramel/Crystal Malt - 20L	0.5 kg (6.5%)	75 %	39
Grain	Caramel/Crystal Malt - 120L	0.4 kg (5.2%)	72 %	236
Grain	Briess - Special Roast Malt	0.25 kg (3.3%)	72 %	79

Stół specjalny o smaku tostowym , płatków otrębowych wyrazisty smak zakwasu, kolor około 40*L

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	50 min	5.1 %
Boil	East Kent Goldings	25 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	1 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	180 ml	White Labs

Potrzebne komórki

283.50 mld

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	10 min