

Angol

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **4.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 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 **2.75 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.8 kg (86.4%) | 85 % | 7 |
| Grain | Carahell | 0.2 kg (4.5%) | 77 % | 26 |
| Grain | Monachijski | 0.2 kg (4.5%) | 80 % | 16 |
| Grain | Platki owsiane | 0.2 kg (4.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Dry Hop | Epic | 15 g | 2 day(s) | 4.1 % |
| Dry Hop | East Kent Goldings | 15 g | 2 day(s) | 4.1 % |
| Aroma (end of boil) | Pioneer | 5 g | 12 min | 8.8 % |
| Aroma (end of boil) | Epic | 15 g | 10 min | 4.1 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 8 min | 4.1 % |
| Boil | Pioneer | 25 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Notes

- gips 5g do zacieru
kwas mlekowy 2 ml do wysładzania i gotowania 1 ml
mech 5g na 15 min gotowania
Oct 10, 2019, 11:41 PM