

# angielskie ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.7**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (35.7%)	80 %	4
Grain	BESTMALZ - Best Vienna	1 kg (17.9%)	80.5 %	9
Grain	Strzegom Pale Ale	2 kg (35.7%)	79 %	6
Grain	Płatki owsiane	0.6 kg (10.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	6.1 %
Boil	East Kent Goldings	25 g	10 min	4.7 %
Boil	East Kent Goldings	25 g	0 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	60 ml	Fermentum Mobile