Dwa razy Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **17.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **68.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.8 liter(s)**
- Total mash volume **54.4 liter(s)**

Steps

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

Mash step by step

- Heat up **40.8 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **41.1 liter(s)** of **76C** water or to achieve **68.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg *(51.5%)*	80 %	5
Grain	Pszeniczny	2 kg *(14.7%)*	85 %	4
Grain	Vienna Malt	1 kg *(7.4%)*	78 %	8
Grain	Caramunich® typ I	2 kg *(14.7%)*	73 %	80
Grain	Karmel 200	1 kg *(7.4%)*	75 %	250
Grain	Strzegom Karmel 400	0.6 kg *(4.4%)*	70 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vital	30 g	60 min	12.7 %
Boil	Kazb	30 g	20 min	7.7 %
Boil	Kazb	30 g	5 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	23 g	Lallemand

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 26 Litrów drożdże Lallemand Bry 97(american west coast ale)
  26 Litrów High performance ale Nottingham
  Mar 2, 2025, 2:44 PM