

tea time

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **5.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (92.3%)	81 %	6
Grain	Caramel/Crystal Malt - 10L	0.25 kg (7.7%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	10 g	10 min	5.1 %
Whirlpool	East Kent Goldings	15 g	30 min	5.1 %
Dry Hop	East Kent Goldings	10 g	3 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
gervin english	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	5 g	Mash	90 min
Fining	tabletki	2.5 g	Boil	10 min