tiny bottom clawhammer

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **6.9**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.5 kg *(74.9%)*	80.5 %	4
Grain	Karmelowy Jasny 30EBC	0.35 kg *(7.5%)*	75 %	30
Grain	Strzegom Wiedeński	0.27 kg *(5.8%)*	79 %	10
Grain	Biscuit Malt	0.25 kg *(5.4%)*	79 %	45
Grain	Strzegom Karmel 150	0.15 kg *(3.2%)*	75 %	150
Grain	Castle Pale Ale	0.15 kg *(3.2%)*	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Fuggles	20 g	20 min	4.5 %
Boil	East Kent Goldings	20 g	20 min	5.1 %
Boil	Fuggles	30 g	5 min	4.5 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	0.5 g	Boil	7 min

Notes

- drożdze angielskie ~CZ. Dziełak~:
  Po dwóch/trzech dniach mogą zjeść wszystko i trzeba wychwycić podniesienie temperatury, żeby na spokojnie dojadły, a nie rozleniwiły się.
  Jan 18, 2019, 12:56 PM