

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **55**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **70 C**, Time **80 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (66.7%) | 80 % | 4 |
| Grain | Monachijski | 2 kg (33.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Aroma (end of boil) | Aroma preta | 50 g | 2 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|---------------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis uwodnione |