

[3] Bitwa o Anglię II

- Gravity **12.3 BLG**
- ABV ---
- IBU **29**
- SRM **6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.75 kg (95%) | 85 % | 7 |
| Grain | Carahell | 0.25 kg (5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Kent Goldings | 38 g | 60 min | 5.5 % |
| Aroma (end of boil) | Sovereign | 25 g | 15 min | 6.1 % |
| Aroma (end of boil) | Sovereign | 13 g | 5 min | 6.1 % |
| Whirlpool | Marynka | 25 g | 60 min | 10 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Cascade | 14 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- whirlpool 75-70C
Feb 2, 2016, 8:04 AM