

# Angielski Pacjent

- Gravity **12.1 BLG**
- ABV ---
- IBU **46**
- SRM **8.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount        | Yield | EBC |
|---------|----------------------------|---------------|-------|-----|
| Grain   | Strzegom Pale Ale          | 4 kg (78.4%)  | 79 %  | 6   |
| Adjunct | Pszeniczny                 | 0.4 kg (7.8%) | 85 %  | 4   |
| Adjunct | Strzegom Karmel 150        | 0.2 kg (3.9%) | 75 %  | 150 |
| Grain   | Strzegom Monachijski typ I | 0.5 kg (9.8%) | 79 %  | 16  |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Target        | 35 g   | 60 min | 10.5 %     |
| Aroma (end of boil) | Kent Goldings | 35 g   | 10 min | 5.5 %      |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g   | Boil    | 10 min |