

# 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