

Angielskie śniadanie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **11.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	80 %	5
Grain	Płatki owsiane	0.5 kg (15.6%)	85 %	3
Grain	Strzegom Karmel 300	0.2 kg (6.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	East Kent Goldings	40 g	15 min	5.1 %
Whirlpool	East Kent Goldings	30 g	15 min	5.1 %