

# Crown Effect

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **39**
- SRM **7.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (58.8%)	80 %	7
Grain	Monachijski	3 kg (35.3%)	80 %	16
Grain	Biscuit Malt	0.5 kg (5.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	30 min	11.2 %
Boil	Alfa UA	40 g	30 min	11 %
Aroma (end of boil)	Alfa UA	10 g	5 min	11 %
Dry Hop	Alfa UA	50 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	Gozdawa