

Ful aroma hops

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.25 kg (71.1%)	79 %	6
Grain	Carared	0.42 kg (9.2%)	85 %	8
Grain	Monachijski	0.9 kg (19.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	30 g	60 min	7.3 %
Boil	Perle	10 g	10 min	5.4 %