

SENALIOMIELES

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------|-------------|--------|-----|
| Grain | Sahti | 5 kg (100%) | 81.9 % | 4.4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.8 % |
| Boil | Saaz (USA) | 25 g | 20 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------|
| FM601 Senalio Mieles | Ale | Liquid | 1000 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | jałowiec | 10 g | Boil | 10 min |