

## #25 Angielskie Lekkie

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **10.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **10.2 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	71 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles UK	20 g	60 min	5.9 %
Boil	Fuggles UK	20 g	30 min	5.9 %
Boil	Bramling Cross UK	16 g	30 min	6 %
Aroma (end of boil)	Fuggles UK	30 g	10 min	5.9 %
Dry Hop	Bramling Cross UK	34 g	4 day(s)	6 %
Dry Hop	Fuggles UK	30 g	4 day(s)	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale