

## [3] Bitwa o Anglię II

- Gravity **12.3 BLG**
- ABV ---
- IBU **29**
- SRM **6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **67.5 C**, Time **60 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.75 kg (95%)	85 %	7
Grain	Carahell	0.25 kg (5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	38 g	60 min	5.5 %
Aroma (end of boil)	Sovereign	25 g	15 min	6.1 %
Aroma (end of boil)	Sovereign	13 g	5 min	6.1 %
Whirlpool	Marynka	25 g	60 min	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Cascade	14 g	3 day(s)	6 %

### Yeasts

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

### Notes

- whirlpool 75-70C  
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