

Angielski Pacjent

- Gravity **12.1 BLG**
- ABV ---
- IBU **46**
- SRM **8.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (78.4%) | 79 % | 6 |
| Adjunct | Pszeniczny | 0.4 kg (7.8%) | 85 % | 4 |
| Adjunct | Strzegom Karmel 150 | 0.2 kg (3.9%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 10.5 % |
| Aroma (end of boil) | Kent Goldings | 35 g | 10 min | 5.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 10 min |