

# ANGIELSKIE ALE

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **6.8**
- 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 **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (22.2%)	79 %	10
Grain	Strzegom Pale Ale	3.3 kg (73.3%)	79 %	6
Grain	Strzegom Karmel 150	0.2 kg (4.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	40 g	60 min	4.5 %
Aroma (end of boil)	Tettnanger	10 g	15 min	3.8 %
Aroma (end of boil)	Styrian Golding	30 g	15 min	5.3 %