

# angielskie ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński    | 2 kg (35.7%)   | 80 %   | 4   |
| Grain | BESTMALZ - Best Vienna | 1 kg (17.9%)   | 80.5 % | 9   |
| Grain | Strzegom Pale Ale      | 2 kg (35.7%)   | 79 %   | 6   |
| Grain | Płatki owsiane         | 0.6 kg (10.7%) | 85 %   | 3   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 50 g   | 60 min | 6.1 %      |
| Boil    | East Kent Goldings | 25 g   | 10 min | 4.7 %      |
| Boil    | East Kent Goldings | 25 g   | 0 min  | 4.7 %      |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Slant | 60 ml  | Fermentum Mobile |