

## British strong ale

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **47**
- SRM **19.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (51.4%)	85 %	7
Grain	Pilzneński	2 kg (22.9%)	81 %	4
Grain	Płatki pszeniczne	1 kg (11.4%)	85 %	3
Grain	Carahell	0.5 kg (5.7%)	77 %	26
Grain	Caraaroma	0.5 kg (5.7%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (0.6%)	73 %	1001
Grain	Weyermann - Acidulated Malt	0.2 kg (2.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	55 g	60 min	8.4 %
Boil	Challenger	15 g	40 min	7 %
Aroma (end of boil)	Fuggles	20 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM10 O czym szumią wierzby	Ale	Slant	200 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloch	1 g	Boil	10 min