

English Pale Ale Mięta

- Gravity **13.8 BLG**
- ABV ---
- IBU **47**
- SRM **5.4**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **50 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (84.2%)	80 %	6
Grain	Cara-Pils/Dextrine	0.5 kg (10.5%)	72 %	4
Grain	Pszeniczny	0.25 kg (5.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	65 min	7 %
Boil	Challenger	15 g	55 min	7 %
Boil	Challenger	15 g	45 min	7 %
Boil	Challenger	15 g	20 min	7 %
Boil	Challenger	10 g	10 min	7 %
Boil	Challenger	10 g	5 min	7 %
Dry Hop	Challenger	20 g	14 day(s)	7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	20 g	Boil	10 min
Herb	Mięta	20 g	Secondary	7 day(s)