

# EPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **73**
- SRM **12.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **70 C**, Time **120 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński    | 2 kg (36.4%)  | 80 %  | 4   |
| Grain | Strzegom Pale Ale      | 2 kg (36.4%)  | 79 %  | 6   |
| Grain | Strzegom Karmel<br>150 | 1 kg (18.2%)  | 75 %  | 150 |
| Grain | płatki ryżowe          | 0.5 kg (9.1%) | 80 %  | 1   |

## Hops

| Use for    | Name    | Amount | Time     | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Marynka | 30 g   | 60 min   | 10 %       |
| Boil       | lunga   | 40 g   | 60 min   | 11 %       |
| Dry Hop    | Admiral | 35 g   | 3 day(s) | 13.3 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |