

# Epa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **9.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pilzneński                     | 6.5 kg (92.9%) | 80 %  | 4    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.05 kg (0.7%) | 68 %  | 1200 |
| Grain | Strzegom Karmel<br>300         | 0.15 kg (2.1%) | 70 %  | 299  |
| Grain | płatki jęczmienne              | 0.3 kg (4.3%)  | 60 %  | 4    |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Magnum       | 30 g   | 60 min | 13.5 %     |
| Boil    | Nadwiślański | 20 g   | 0 min  | 5.9 %      |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory       |
|-------------------------------|------|--------|--------|------------------|
| FM10 O czym<br>szumią wierzby | Ale  | Liquid | 200 ml | Fermentum Mobile |

## Notes

- 3 pokolenia po premium  
May 17, 2024, 6:16 PM