

# inglisz is izi

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (92.3%)   | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.25 kg (7.7%) | 75 %  | 150 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Challenger | 20 g   | 60 min | 6.1 %      |
| Boil                | Perle      | 20 g   | 10 min | 7.2 %      |
| Aroma (end of boil) | Perle      | 30 g   | 1 min  | 7.2 %      |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| london fog | Ale  | Slant | 500 ml | ---        |