

# 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	---