

# modny Angol

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **2.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (93.8%)	80 %	---
Grain	Pszeniczny	0.2 kg (4.5%)	85 %	4
Grain	Strzegom Karmel 150	0.08 kg (1.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	15 g	30 min	11 %
Boil	lunga	15 g	10 min	11 %
Boil	lunga	20 g	5 min	11 %
Boil	Citra	15 g	5 min	12 %
Dry Hop	lunga	50 g	4 day(s)	11 %
Dry Hop	Citra	15 g	4 day(s)	12 %

## Yeasts

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