

Nie odejdę stąd przed byle pejelejlem

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **47**
- SRM **5.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **4.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **4.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **20 %/h**
- Boil size **5.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.9 liter(s)**
- Total mash volume **3.9 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **2.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **5.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.8 kg (82.1%)	79 %	6
Grain	Monachijski	0.125 kg (12.8%)	80 %	16
Grain	Strzegom Karmel 30	0.05 kg (5.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	6 g	45 min	11.4 %
Aroma (end of boil)	Rakau (NZ)	6 g	10 min	9.5 %
Whirlpool	Rakau (NZ)	4 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis