

## Proste ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **27**
- SRM **6.9**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.03 kg (21.8%)	79 %	6
Grain	Weyermann - Pilsner Malt	3 kg (63.4%)	81 %	5
Grain	Carahell	0.1 kg (2.1%)	77 %	26
Grain	Weyermann - Carapils	0.5 kg (10.6%)	78 %	4
Grain	Caraaroma	0.1 kg (2.1%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	10 g	50 min	12 %
Boil	Aurora	10 g	20 min	12 %
Boil	Styrian Golding	15 g	20 min	4.6 %
Boil	Styrian Golding	15 g	10 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min