

# Robin Hood

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- Gravity **12.4 BLG**
- ABV ---
- IBU **28**
- SRM **5.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **12 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **67C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Briess - Pale Ale Malt	2 kg (40%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	4.3 %
Boil	Archer	25 g	50 min	4.3 %
Boil	Archer	25 g	5 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	12 g	Mangrove Jack's