

# Zimny wtorek

- Gravity **11.4 BLG**
- ABV ---
- IBU **38**
- SRM **9.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (87.1%)	--- %	5
Grain	Strzegom Karmel 150	0.3 kg (6.2%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.02 kg (0.4%)	68 %	400
Sugar	cukier	0.3 kg (6.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	9 %
Boil	Fuggles	30 g	15 min	4.5 %
Boil	Fuggles	30 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M79 Burton Union	Ale	Dry	11 g	Mangrove Jack's