

## #9

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt          | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Viking Malt<br>Wędzony Wiśnią | 1 kg (16.7%) | 82 %  | 10  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Lomik   | 30 g   | 60 min | 3.8 %      |
| Boil    | Lomik   | 70 g   | 10 min | 3.8 %      |
| Boil    | Polaris | 10 g   | 60 min | 19 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |