

Epa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **9.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **21 liter(s)**

Steps

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

Mash step by step

- Heat up **14 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pilzneński | 6.5 kg (92.9%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (0.7%) | 68 % | 1200 |
| Grain | Strzegom Karmel 300 | 0.15 kg (2.1%) | 70 % | 299 |
| Grain | płatki jęczmienne | 0.3 kg (4.3%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Nadwiślański | 20 g | 0 min | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 200 ml | Fermentum Mobile |

Notes

- 3 pokolenia po premium
May 17, 2024, 6:16 PM