

## #4

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Citra	25 g	20 min	12 %
Dry Hop	Citra	75 g	6 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka limonki	10 g	Boil	20 min
Spice	skórka limonki	20 g	Secondary	6 day(s)