

## 5.0

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **58**
- SRM **6.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (80%) | 80 %  | 6   |
| Grain | Strzegom Monachijski | 0.6 kg (15%) | 79 %  | 15  |
| Grain | Cara Light           | 0.2 kg (5%)  | 78 %  | 80  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Phoenix  | 30 g   | 60 min | 10.9 %     |
| Boil    | Progress | 40 g   | 15 min | 5.2 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |