

Angielski Dżentelmen

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **6.9**
- 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 **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (82.8%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (13.8%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 70 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 5 min | 5.1 % |
| Dry Hop | Fuggles | 50 g | 5 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |