

Angielskie śniadanie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **11.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (78.1%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (15.6%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.2 kg (6.3%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Aroma (end of boil) | East Kent Goldings | 40 g | 15 min | 5.1 % |
| Whirlpool | East Kent Goldings | 30 g | 15 min | 5.1 % |