

Anglia w 1936

- Gravity **14.5 BLG**
- ABV ---
- IBU **18**
- SRM **16.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg (76.3%)	80 %	8
Grain	Carared	1 kg (16.9%)	75 %	39
Grain	Caraaroma	0.4 kg (6.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	30 min	4.5 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	Fuggles	15 g	15 min	4.5 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Dry Hop	Fuggles	20 g	20 day(s)	4.5 %
Dry Hop	East Kent Goldings	20 g	20 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale