

# Captain Slow

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- Gravity **10.5 BLG**
- ABV ---
- IBU **36**
- SRM **5.1**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (99.5%)	80 %	4
Grain	Roasted Barley	0.02 kg (0.5%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	8.3 %
Whirlpool	Fuggles	30 g	0 min	4.9 %
Aroma (end of boil)	Fuggles	20 g	5 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile