

# Elizabeth Stuart

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- Gravity **14.7 BLG**
- ABV ---
- IBU **68**
- SRM **8.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Caraamber	0.3 kg (6.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flayer (UK)	30 g	60 min	9.8 %
Boil	Admiral (UK)	10 g	60 min	13.6 %
Boil	Admiral (UK)	20 g	10 min	13.6 %
Boil	English Golding	10 g	10 min	4.7 %
Boil	English Golding	20 g	2 min	4.7 %

## Yeasts

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

## Notes

- Początkowa wartość BLG 14  
*Dec 3, 2016, 12:49 PM*
- 27.11.2016 - Start burzliwej fermentacji - bulgotanie  
29.11.2016 - Przystało bulgotać  
03.12.2016 - Rozlew na cichą, 4BLG, w smaku wyczuwalna goryczka i drożdże, brak zakwaszenia.  
*Dec 3, 2016, 12:49 PM*