

# English Wojsia Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **19**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 4.5 kg (85.7%) | 80 %  | 5   |
| Grain | Fawcett - Brown          | 0.25 kg (4.8%) | 72 %  | 180 |
| Grain | Strzegom Karmel 300      | 0.25 kg (4.8%) | 70 %  | 299 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.8%) | 71 %  | 600 |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Fuggles         | 30 g   | 60 min   | 4.5 %      |
| Boil                | Styrian Golding | 20 g   | 60 min   | 4.2 %      |
| Aroma (end of boil) | Fuggles         | 20 g   | 5 min    | 4.5 %      |
| Dry Hop             | Styrian Golding | 30 g   | 7 day(s) | 3.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.6 g | Fermentis  |