

WielkaWyspa

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **65 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|-------------|---------|-----|
| Grain | Pale Ale | 5 kg (100%) | 84.78 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|-----------|------------|
| Boil | Styrian Goldings | 40 g | 65 min | 4.8 % |
| Boil | Styrian Goldings | 40 g | 10 min | 4.8 % |
| Dry Hop | Styrian Goldings | 20 g | 14 day(s) | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|--------------------|
| Safale - English Ale Yeast S-04 | Ale | Dry | 11.5 g | Fermentis / Safale |