

[1] Bitwa o Anglię

- Gravity **11.9 BLG**
- ABV ---
- IBU **26**
- SRM **5.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (95%)	85 %	7
Grain	Carahell	0.2 kg (5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5.5 %
Aroma (end of boil)	Fuggles	20 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	5 min	4.5 %

Yeasts

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