

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **7.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **32.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **73C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	10 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	1 min	4 %

### Yeasts

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