

## 5.0

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **58**
- SRM **6.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (80%)	80 %	6
Grain	Strzegom Monachijski	0.6 kg (15%)	79 %	15
Grain	Cara Light	0.2 kg (5%)	78 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	30 g	60 min	10.9 %
Boil	Progress	40 g	15 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis