

Filmowiec

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **1400 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1470 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **1655.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1050 liter(s)**
- Total mash volume **1400 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **1050 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **955.5 liter(s)** of **76C** water or to achieve **1655.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	350 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	1200 g	60 min	11 %
Whirlpool	East Kent Goldings	1750 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	10000 ml	Fermentis