

# jarjar

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **6.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (79.4%)  | 80 %  | 5   |
| Grain | Abbey Castle         | 0.5 kg (7.9%) | 80 %  | 45  |
| Grain | Biscuit Malt         | 0.5 kg (7.9%) | 79 %  | 45  |
| Grain | Platki owsiane       | 0.3 kg (4.8%) | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 5.3 %      |
| Boil    | Fuggles | 60 g   | 15 min | 5.3 %      |
| Boil    | Fuggles | 60 g   | 0 min  | 5.3 %      |

## Yeasts

| Name                            | Type | Form  | Amount | Laboratory  |
|---------------------------------|------|-------|--------|-------------|
| Wyeast - 1275 Thames Valley Ale | Ale  | Slant | 200 ml | Wyeast Labs |