

Moore

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **8.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	5 kg (91.2%)	80 %	6
Grain	Castle Malting - Cara Crystal	0.276 kg (5%)	74 %	150
Grain	Weyermann - Caraamber	0.181 kg (3.3%)	75 %	65
Grain	Weyermann - Carafa III	0.028 kg (0.5%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	6.4 %
Boil	Fuggles	30 g	30 min	4.2 %
Whirlpool	East Kent Goldings	30 g	15 min	4.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	8 g	Mash	60 min

Water Agent	Epsom	4 g	Mash	60 min
Water Agent	Sól kuchenna	4 g	Mash	60 min
Water Agent	Chlorek Wapnia	1 g	Mash	60 min
Fining	Whirlflock	4 g	Boil	10 min
Other	Pożywka Yeast G.F.	1 g	Boil	10 min

Notes

- Profil wody
Ca-139.6/Mg-16.8/Na-53.1/Cl-101.8/SO4-203.3/HCO3-218.1/

Kwas mlekowy do korekty zacieru, wody do wystadzania, brzeczki

Fermentacja:

18 °C - 3 dni

18-22 °C - 5 dni

22 °C - 6 dni

Oct 18, 2023, 9:19 AM