

## Proste ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **27**
- SRM **6.9**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale        | 1.03 kg (21.8%) | 79 %  | 6   |
| Grain | Weyermann - Pilsner Malt | 3 kg (63.4%)    | 81 %  | 5   |
| Grain | Carahell                 | 0.1 kg (2.1%)   | 77 %  | 26  |
| Grain | Weyermann - Carapils     | 0.5 kg (10.6%)  | 78 %  | 4   |
| Grain | Caraaroma                | 0.1 kg (2.1%)   | 78 %  | 400 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Aurora          | 10 g   | 50 min | 12 %       |
| Boil    | Aurora          | 10 g   | 20 min | 12 %       |
| Boil    | Styrian Golding | 15 g   | 20 min | 4.6 %      |
| Boil    | Styrian Golding | 15 g   | 10 min | 4.6 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 10 g   | Danstar    |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |