

## Proste ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **4.9**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.1 liter(s)**

### Steps

- Temp **67 C**, Time **666 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **666 min** at **67C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.63 kg (65.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (24.8%)	79 %	16
Grain	Fawcett - Caramalt	0.4 kg (9.9%)	80 %	29

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	15 g	50 min	6 %
Boil	Puławski	15 g	15 min	6 %
Boil	Puławski	20 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar