

# SENALIOMIELES

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Sahti	5 kg (100%)	81.9 %	4.4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.8 %
Boil	Saaz (USA)	25 g	20 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM601 Senalio Mieles	Ale	Liquid	1000 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec	10 g	Boil	10 min