

SPA DAY

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **10.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann Spezial W | 0.25 kg (4.1%) | 68 % | 300 |
| Grain | weyermann - rauchmalz | 1 kg (16.5%) | 70 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 4 kg (66.1%) | 85 % | 7 |
| Grain | Rice, Flaked 45°C | 0.4 kg (6.6%) | 70 % | 2 |
| Grain | Oats, Flaked 45°C | 0.4 kg (6.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 45 g | 60 min | 7 % |
| Boil | East Kent Goldings | 50 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | śliwka suszona | 150 g | Boil | 15 min |
| Flavor | Mango - suszone | 100 g | Boil | 20 min |
| Flavor | Gruszka - suszona | 45 g | Boil | 20 min |