

tea time

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **5.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (92.3%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (7.7%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |
| Whirlpool | East Kent Goldings | 15 g | 30 min | 5.1 % |
| Dry Hop | East Kent Goldings | 10 g | 3 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| gervin english | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|----------|-------|------|--------|
| Water Agent | gips | 5 g | Mash | 90 min |
| Fining | tabletká | 2.5 g | Boil | 10 min |