

Ukryta restauracja

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **9.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.5 kg (74.3%)	81 %	5
Grain	Bestmalz Red X	1 kg (13.5%)	79 %	30
Grain	Strzegom Bursztynowy	0.4 kg (5.4%)	70 %	49
Grain	Caraamber	0.5 kg (6.8%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	12.4 %
Boil	Fuggles	60 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	200 ml	White Labs