

Wielozbożowe

- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **4.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (55.6%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.4 kg (7.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 % | 3 |
| Adjunct | Briess - Barley Flakes | 0.4 kg (7.4%) | 70 % | 3 |
| Adjunct | Briess - Rye Flakes | 0.4 kg (7.4%) | 71 % | 6 |
| Adjunct | płatki orkiszowe | 0.4 kg (7.4%) | 71 % | 3 |
| Adjunct | Briess - Brown Rice Flakes | 0.4 kg (7.4%) | 60 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.9 % |
| Boil | Bramling | 15 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |