

## 3-ok

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **33**
- SRM **7**
- 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 **2.4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **30.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (77.8%)	80 %	7
Grain	Pszeniczny	2 kg (22.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	40 min	11.3 %
Boil	Cascade	35 g	15 min	7.3 %
Boil	Columbus/Tomahawk/Zeus0	10 g	10 min	15.5 %
Boil	Cascade	15 g	2 min	7.3 %
Dry Hop	Centennial	70 g	5 day(s)	9.5 %

### Yeasts

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