

#5 Lemmy

- Gravity **13.1 BLG**
- ABV ---
- IBU **29**
- SRM **9.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (18.1%)	80 %	5
Grain	Viking Pilsner malt	4 kg (72.5%)	82 %	4
Grain	Viking 150 Caramel malt	0.5 kg (9.1%)	80 %	140
Grain	Jęczmień palony	0.02 kg (0.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Challenger	30 g	10 min	7.6 %
Boil	Fuggles	40 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale