

#58 Albion

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **13**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (80.8%)	81 %	6
Grain	Caramel/Crystal Malt - 80L	0.2 kg (4%)	74 %	158
Grain	Pszeniczny	0.15 kg (3%)	85 %	4
Sugar	Cukier	0.35 kg (7.1%)	100 %	0
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2%)	68 %	1200
Grain	Biscuit Malt	0.15 kg (3%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Fuggles	25 g	20 min	4.5 %
Whirlpool	Fuggles	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM11 Wichrowe Wzgórza	Ale	Liquid	15 ml	Fermentum Mobile
-----------------------	-----	--------	-------	------------------

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	---
Fining	Mech irlandzki	4 g	Boil	5 min
Water Agent	Kwas ortofosforowy	4 g	Mash	---