

# Abt

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **15.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (64.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (9.7%)	79 %	16
Grain	Strzegom Wiedeński	0.3 kg (9.7%)	79 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (8.1%)	79 %	130
Grain	Biscuit Malt	0.2 kg (6.5%)	79 %	45
Grain	Strzegom Barwiący	0.05 kg (1.6%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	20 g	45 min	5.2 %
Boil	Cascade PL	20 g	10 min	5.2 %