

ALE ALE JAKI ALE

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **7.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **18.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.4 kg (45.9%) | 95 % | 10 |
| Grain | Monachijski | 1.3 kg (42.6%) | 95 % | 16 |
| Grain | Pszeniczny | 0.25 kg (8.2%) | 90 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.1 kg (3.3%) | 90 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 65 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 3 g | 1 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |