

# Angol

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **4.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 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 **2.75 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (86.4%)	85 %	7
Grain	Carahell	0.2 kg (4.5%)	77 %	26
Grain	Monachijski	0.2 kg (4.5%)	80 %	16
Grain	Platki owsiane	0.2 kg (4.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Epic	15 g	2 day(s)	4.1 %
Dry Hop	East Kent Goldings	15 g	2 day(s)	4.1 %
Aroma (end of boil)	Pioneer	5 g	12 min	8.8 %
Aroma (end of boil)	Epic	15 g	10 min	4.1 %
Aroma (end of boil)	East Kent Goldings	15 g	8 min	4.1 %
Boil	Pioneer	25 g	60 min	8.8 %

## Yeasts

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

## Notes

- gips 5g do zacieru  
kwas mlekowy 2 ml do wysładzania i gotowania 1 ml  
mech 5g na 15 min gotowania  
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