

# Elblaskie

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **9.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.35 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **69 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **69C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (8.7%)	75 %	150
Grain	Płatki owsiane	0.25 kg (4.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	6.1 %
Aroma (end of boil)	Fuggles	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	22 g	Fermentis