

# English Wojsia Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **19**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (85.7%)	80 %	5
Grain	Fawcett - Brown	0.25 kg (4.8%)	72 %	180
Grain	Strzegom Karmel 300	0.25 kg (4.8%)	70 %	299
Grain	Fawcett - Pale Chocolate	0.25 kg (4.8%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Styrian Golding	20 g	60 min	4.2 %
Aroma (end of boil)	Fuggles	20 g	5 min	4.5 %
Dry Hop	Styrian Golding	30 g	7 day(s)	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.6 g	Fermentis