

# Epa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **9.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (92.9%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.7%)	68 %	1200
Grain	Strzegom Karmel 300	0.15 kg (2.1%)	70 %	299
Grain	płatki jęczmienne	0.3 kg (4.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Nadwiślański	20 g	0 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	200 ml	Fermentum Mobile

## Notes

- 3 pokolenia po premium  
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