

Marina

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.2 kg (91.2%) | 85 % | 7 |
| Grain | Carahell | 0.5 kg (8.8%) | 77 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 4.3 % |
| Boil | Endeavour | 25 g | 15 min | 8 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 4.3 % |
| Aroma (end of boil) | Endeavour | 25 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 14.38 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Other | irish most | 10 g | Boil | 10 min |