

Na rozruch drożdży

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **10.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (65.2%) | 80 % | 5 |
| Grain | Crystal malt EBC Thomas Fawcett | 0.3 kg (13%) | 70 % | 160 |
| Grain | Słód owsiany Fawcett | 0.5 kg (21.7%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 7.8 % |
| Boil | Marynka | 10 g | 10 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Whc po stoucie na bitwy | Ale | Slant | 150 ml | Whc |