

# Pale Ale z zieloną herbacą

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **9**
- SRM **14.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **0 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.5 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (49%)	80 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (24.5%)	79 %	16
Grain	Special B Malt	1 kg (9.8%)	65.2 %	315
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (16.7%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	10 g	40 min	18 %
Aroma (end of boil)	Eureka!	60 g	0 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata zielona Oolong	200 g	Secondary	---