

Wielki Wódz

- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **4.3**
- 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 **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (95.2%) | 79 % | 6 |
| Grain | Carahell | 0.25 kg (4.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Challenger | 50 g | 60 min | 5.8 % |
| Boil | Challenger | 0 g | 30 min | 5.8 % |
| Aroma (end of boil) | Fuggles | 25 g | 3 min | 4.5 % |
| Dry Hop | Fuggles | 25 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Danstar - Windsor Ale | Ale | Slant | 500 ml | Danstar |