

Wspomnienie wakacji

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **8.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Vienna Malt | 5 kg (63.3%) | 79 % | 7 |
| Grain | Strzegom Monachijski typ I | 2 kg (25.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.9 kg (11.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Challenger | 30 g | 60 min | 7 % |
| Aroma (end of boil) | Fuggles | 15 g | 20 min | 4.5 % |
| Dry Hop | Fuggles | 15 g | 7 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Flavor | bursztyn | 50 g | Boil | 60 min |
| Flavor | bursztyn | 50 g | Secondary | 7 day(s) |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Dodam jeszcze nalewki Bursztynowej 100 ml przed butelkowaniem
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