

Zimny wtorek

- Gravity **11.4 BLG**
- ABV ---
- IBU **38**
- SRM **9.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.2 kg (87.1%) | --- % | 5 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6.2%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.02 kg (0.4%) | 68 % | 400 |
| Sugar | cukier | 0.3 kg (6.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 9 % |
| Boil | Fuggles | 30 g | 15 min | 4.5 % |
| Boil | Fuggles | 30 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M79 Burton Union | Ale | Dry | 11 g | Mangrove Jack's |