

## [1] Bitwa o Anglie

- Gravity **11.9 BLG**
- ABV ---
- IBU **26**
- SRM **5.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67.5 C**, Time **60 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.8 kg (95%) | 85 %  | 7   |
| Grain | Carahell                  | 0.2 kg (5%)  | 77 %  | 26  |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Kent Goldings | 30 g   | 60 min | 5.5 %      |
| Aroma (end of boil) | Fuggles       | 20 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Fuggles       | 10 g   | 5 min  | 4.5 %      |

### Yeasts

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