

## Angielskie śniadanie

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **11.1**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (78.1%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (15.6%) | 85 %  | 3   |
| Grain | Strzegom Karmel 300  | 0.2 kg (6.3%)  | 70 %  | 299 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Aroma (end of boil) | East Kent Goldings | 40 g   | 15 min | 5.1 %      |
| Whirlpool           | East Kent Goldings | 30 g   | 15 min | 5.1 %      |