

five oclock

- Gravity **12.9 BLG**
- ABV ---
- IBU **36**
- SRM **7.3**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Monachijski	2 kg (40%)	80 %	16
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	55 min	10.5 %
Boil	Challenger	25 g	5 min	7 %
Dry Hop	East Kent Goldings	40 g	7 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale