Green Hell

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **13.7**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **1.4 liter(s)**
- Total mash volume **1.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**

Mash step by step

- Heat up **1.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.2 kg *(88.9%)*	80 %	45
Grain	Carahell	0.2 kg *(5.6%)*	77 %	26
Grain	Płatki owsiane	0.2 kg *(5.6%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	50 min	17.2 %
Boil	Wai-iti	30 g	20 min	2.5 %
Aroma (end of boil)	Enigma (AUS)	15 g	1 min	17.2 %
Dry Hop	Wai-iti	30 g	3 day(s)	2.5 %
Dry Hop	Enigma (AUS)	25 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	1.5 g	Secondary	10 day(s)

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

Other	Witamina C	1.5 g	Bottling	---