

- Gravity **13 BLG**
- ABV ---
- IBU **37**
- SRM **6.6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (83.3%)	79 %	6
Grain	Strzegom Karmel 30	0.25 kg (8.3%)	75 %	30
Adjunct	płatki jeczienne	0.25 kg (8.3%)	80 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9 %
Boil	Sybilla	10 g	60 min	5.9 %
Boil	Kent Goldings	10 g	15 min	5.5 %
Boil	Fuggles	10 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale