

Hazy Pale Bitter TEST3

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **3.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (80%) | 82 % | 4 |
| Grain | Oats, Flaked | 0.25 kg (10%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.25 kg (10%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | lubelski | 15 g | 30 min | 7 % |
| Dry Hop | lubelski | 25 g | 5 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LaBrew Verdant IPA | Ale | Dry | 10 g | Lallemand |