

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) |

| | | | | |
|-------|------------|-------|----------|-----|
| Other | Witamina C | 1.5 g | Bottling | --- |
|-------|------------|-------|----------|-----|