

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 |