

## Nataliove 4

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58%)	80 %	5
Grain	Pilznieński	1 kg (29%)	81 %	4
Grain	Płatki owsiane	0.45 kg (13%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wlp644	Ale	Liquid	20 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	Hibiskus	20 g	Boil	10 min
Other	Marakuja	500 g	Secondary	7 day(s)