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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **46**
- SRM **9.5**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (88.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.25 kg (6.9%)	79 %	16
Grain	Caraaroma	0.15 kg (4.2%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	20 g	60 min	8.3 %
Aroma (end of boil)	Warrior	10 g	10 min	15.5 %
Aroma (end of boil)	Comet	10 g	10 min	8.3 %
Aroma (end of boil)	Warrior	20 g	5 min	15.5 %

### Yeasts

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