

# 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