

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) |