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- Gravity **11.9 BLG**
- ABV ---
- IBU **18**
- SRM **6.3**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **29.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.1 kg (71.1%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	1 kg (14%)	75 %	20
Grain	Strzegom Czekoladowy jasny	0.068 kg (0.9%)	68 %	400
Grain	Barley, Flaked	1 kg (14%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Oktawia	25 g	20 min	7.1 %
Boil	Oktawia	10 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis