

## #5

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **60**
- SRM **3.6**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	70 min	10 %
Aroma (end of boil)	Cascade	25 g	15 min	6 %
Dry Hop	Cascade	75 g	6 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Herb	zielona herbata	30 g	Boil	0 min